

LẨU THỊT CỎ HỎI - VIETNAMESE SPECIAL HOT POT	
A super combination of sea food, and vegetables submerged in chicken broth served with rice.	
POLYPOD	
35. CHÍNH ĐỨC CHAY - ROASTED CHICKEN PT. \$8.00	
Fresh Quail marinated in wine & special sauce, roasted then served on a bed of lettuce.	
40. MÓN NGON CHAY - SEASONED LEMON CHICKEN \$8.00	
Sautéed white meat of chicken marinated with fresh lemon and then grilled.	
41. GÀ XAO MỘNG NGÓI - CHICKEN WITH BAMBOO SHOOTS..... \$8.00	
Sautéed white meat of chicken sautéed with bamboo shoots, mushrooms, peppers and onions.	
42. GÀ XADO HỘP - SWEET AND SOUR CHICKEN \$8.00	
Chicken marinated with sweet and sour sauce, pineapple, green pepper and tangy lime juice served with rice.	
43. GÀ XADO HỘP DẺO - CHICKEN WITH CASHEW NUTS..... \$8.00	
Sautéed chicken marinated with sliced cashew nuts, mushrooms, peppers and onions.	
44. GÀ XADO HỘP - SWEET AND SOUR CHICKEN \$8.00	
Chicken marinated with sweet and sour sauce, pineapple, green pepper and tangy lime juice served with rice.	
45. GÀ XADO HỘP DẺO - CHICKEN WITH CASHEW NUTS..... \$8.00	
Sautéed chicken marinated with sliced cashew nuts, mushrooms, peppers and onions.	
46. KHO ĐẬU MẮT - STEAMED BEAN \$8.00	
Dishes of beans marinated in special sauce, served with steamed rice.	
47. BÒ LƯƠM TẤM - STEAMED BEEF \$8.00	
Loin beef marinated in special sauce, stuffed with sesame seeds, wrapped in grape leaves, and fried.	
48. BÒ LƯƠM TẤM - STEAMED BEEF \$8.00	
Loin beef marinated in special sauce, wrapped in grape leaves, and fried.	
49. BÒ LƯƠM TẤM - STEAMED BEEF \$8.00	
Loin beef marinated in special sauce, wrapped in grape leaves, and fried.	
50. BÒ LƯƠM TẤM - STEAMED BEEF \$8.00	
Loin beef marinated in special sauce, wrapped in grape leaves, and fried.	
51. KHO ĐẬU MẮT - STEAMED BEAN \$8.00	
Dishes of beans marinated in special sauce, served with steamed rice.	
52. LÁ CHẢ MÌ - CAMPING SALAD \$8.00	
A combination of fresh lettuce, cucumber, tomatoes, onions with boiled eggs and special dressing.	
53. LÁ CHẢ MÌ - CAMPING SALAD \$8.00	
A combination of fresh lettuce, cucumber, tomatoes, onions with boiled eggs and our special dressing.	
54. GÀ XADO HỘP - CHICKEN PT. \$8.00	
Poached white meat of chicken, served with special dressing.	
55. GÀ XADO HỘP - CHICKEN PT. \$8.00	
Poached white meat of chicken, served with special dressing.	
56. GÀ XADO HỘP - CHICKEN PT. \$8.00	
Poached white meat of chicken, served with special dressing.	
57. GÀ XADO HỘP - CHICKEN PT. \$8.00	
Poached white meat of chicken, served with special dressing.	
58. MÌ XADO CHAY - VEGETABLE FRIED NOODLE \$8.00	
A combination of rice vermicelli, vegetables served on a bed of heat egg rolls.	
59. LẨU THỊT CỎ HỎI - VIETNAMESE SPECIAL HOT POT \$8.00	
A combination of lots and meat, vegetables submerged in the coconut cream broth served with steamed rice.	
60. CHÍNH ĐỨC CHAY - VEGETABLE FRIED NOODLE \$8.00	
A special meal for vegetarians.	

RICE NOODLE AND VERMICELLI DISHES	
61. PHỞ TẮM - AMBLED BEEF RICE NOODLE SOUP \$8.00	
62. PHỞ TẮM HÀM - AMBLED BEEF BEEF RICE NOODLE SOUP \$8.00	
63. PHỞ TẮM HÀM - AMBLED BEEF BEEF RICE NOODLE SOUP \$8.00	
64. PHỞ TẮM HÀM - AMBLED BEEF BEEF RICE NOODLE SOUP \$8.00	
65. PHỞ TẮM HÀM - DELUXE AMBLED BEEF RICE NOODLE SOUP \$8.00	
66. PHỞ TẮM HÀM - DELUXE AMBLED BEEF RICE NOODLE SOUP \$8.00	
67. PHỞ TẮM HÀM VÀNG - GOLD, SEAFOOD CLEAR NOODLE SOUP \$8.00	
68. PHỞ TẮM HÀM VÀNG - GOLD, SEAFOOD CLEAR NOODLE SOUP \$8.00	
69. PHỞ TẮM HÀM VÀNG - GOLD, SEAFOOD CLEAR NOODLE SOUP \$8.00	
70. PHỞ BÒ GIÒ HỎI - BEEF BEEF RICE NOODLE SOUP \$8.00	
71. PHỞ BÒ GIÒ HỎI - BEEF BEEF RICE NOODLE SOUP \$8.00	
72. PHỞ BÒ GIÒ HỎI - BEEF BEEF RICE NOODLE SOUP \$8.00	
73. BÒ PHỞ KIM QUỐC - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
74. BÒ PHỞ KIM QUỐC - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
75. BÒ PHỞ KIM QUỐC - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
76. BÒ PHỞ KIM QUỐC - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
77. MÌ MÌNH CHUA - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
78. MÌ MÌNH CHUA - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
79. MÌ MÌNH CHUA - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
80. MÌ MÌNH CHUA - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
81. MÌ MÌNH CHUA - RICE VERMICELLI WITH CHAMPIGNONS POWDER \$8.00	
82. MÌ XÃ TẾT HỘI QUÀ THƠM - ROUND WONTON NOODLE SOUP \$8.00	
83. MÌ XÃ TẾT HỘI QUÀ THƠM - ROUND WONTON NOODLE SOUP \$8.00	

FRIED RICE	
84. CƠM CHIÊN - ASIAN SPECIAL FRIED RICE \$8.00	
85. CƠM CHIÊN - ASIAN FRIED RICE \$8.00	
86. CƠM CHIÊN GIÒ - FRIED RICE \$8.00	
87. CƠM CHIÊN GIÒ - FRIED RICE \$8.00	
88. CƠM CHIÊN GIÒ - FRIED RICE \$8.00	
89. CƠM CHIÊN GIÒ - FRIED RICE \$8.00	
90. CƠM CHIÊN GIÒ - FRIED RICE \$8.00	

BEVERAGES	
91. NƯỚC HOA QUÝ - SPARKLING ORANGE SODA \$1.00	
92. NƯỚC MÍA - MANGO JUICE \$1.00	
93. NƯỚC CHOCOLATE \$1.00	
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CHEF'S SPECIALTIES	
龍包豆腐	TOFU BLOOMS 8.25
	Portion of bloomed tofu wrapped in the choiced vegetable, fried & golden w/ a dipping sauce of lime bean, corn kernel & kimchi
羅漢脆炸	BUDDHA CRISPY FRY 9.25
	Shredded cut Zucchini, carrot, golden needle mushroom & Chinese mushroom wrapped by bean curd sheet, lightly breaded & fried
豉汁碌豆腐	STUFFED BEAN CURD IN BLACK BEAN SAUCE (STEAMED OR FRIED) 9.25
(豉油味)	Cubes of bean curd stuffed w/ finely chopped vegetables in a lousy black bean & garlic sauce
五菇炒米粉	MUSHROOM, MUSHROOM, RICE NOODLE OR CHOW FUN (BROAD & WIDE NOODLES) 9.50
(五味)	The choice of either chow fun or rice noodle topped w/ five different kinds of mushrooms, vegetarian ham & Chinese green kai kai in a light sauce
特製油條	GOLDEN FEATHER KNISHES 9.50
	A thin, crisp pastry fried w/ a feather powder, served w/ a light sauce
宗 唐 雞	* DYNASTY MOCK CHICKEN 9.50
	Chunks of mock chicken, served w/ a rich, delicious spicy sauce, garnished w/ broccoli & cauliflower.
美 人 魚	MOCK FISH IN BROWN SOUCE 9.50
	Mock fish made from a combination of two not & wheat flour, fried & served w/ a brown sauce on top of a bed of vegetables & brown sauce
南 海 上 素	STIR FRIED VEGETABLES 9.75
	Diced cut mushrooms, asparagus, cauliflower, green pepper, tomato & fresh pineapple sauce & served in a pineapple shell
森 湖 雀 蛋	GOURMET VEGGIE BASKET 9.75
	Sauted firm green kai kai, asparagus, broccoli, oyster mushrooms, snow pea, carrots, bell pepper & a light nest
天 神 雞	VEGETABLE TEMPURA 9.95
	A variety of selected fresh vegetables, deep fried to golden in a light batter w/ a rich dipping sauce
麒麟豆腐	STEAM RAINBOW BEAN CUND 10.95
	Stuffed arrangement of bean curd, Chinese mushroom, corn & kimchi, topped w/ a clear sauce, garnished w/ Chinese green kai kai
白玉雙菇卷	TWIN MUSHROOMS WINTER MELON ROLL (SEASONAL) 10.95
	Section of asparagus, Chinese mushroom, carrot & mock ham, rolled up by a thin layer of winter mation & steamed
八 仙 會	LAND AND SEA DELIGHT 10.95
	A combination of meat, seafood, meat w/ glossy Chinese brocoli, snow mushroom, asparagus, snow pea & garnish w/ a gingery diet sauce
鳳 凰 卷	for a surprise... try our PHOENIX ROLL (FRIED) 10.95
	*HOT AND SPICY

LUNCH SPECIAL MENU	
	SERVING MONDAY TO FRIDAY 11:30 AM TO 3:00 PM EXCEPT HOLIDAYS
INCLUDES:	WONTON, HOT & SOUR OR CORN WITH TOFU SOUP BROWN OR WHITE RICE
	MOCK MEAT, WHEAT GLUTEN ONLY
豉汁西蘭豆仔	1. String Bean and Broccoli in Black Bean Sauce 5.25
魚 茄 子	2.* Eggplant in Garlic Sauce 5.25
炒 什 菜	3. Sautéed Mixed Vegetables 5.25
鴨 腿 肉	4. Sweet and Sour Pork 5.25
回 烤 雞 肉	5.* Sliced Pork Szechuan Style 5.25
大 豆 千 佛	6.* Kung Pao Chicken 5.25
大 豆 牛	7.* Tai Chin Chicken 5.25
雪 豆 柱	8. Beef w/ Snow Peas 5.25
豆 腐 牛	9.* Beef w/ Chill & Black Bean Sauce 5.25
豆 什 菜	10. Beef with Bean Curd 5.25
芽 菜 肉	11. Vegetable Lo Mein 5.25
豆 腐 牛	12. Shredded Pork w/ Bean Sprout 5.25
豆 腐 豆 腐	13. Bean Curd w/ Mixed Vegetables 5.25
豆 豆 豆 豆	14.* Fried Bean Curd in Spicy Sauce 5.25
左 宗 翟 雞	15.* General Tso Chicken 5.95
宗 唐 菜	16.* Dynasty Mock Chicken 5.95
炒 五 菜	17. Mushroom, Mushrooms 5.95
蘆筍 牛	18. Beef with Asparagus 5.95
芝 芝 椒 炒 牛	19. Sesame Lemon Beef 5.95
麻 芝 離 雞 河	20. Canionese Chow Fun 5.95
豆 汁 離 豆 腐	21. Stuffed Bean Curd in Black Bean Sauce (steamed or fried) 5.95
(蒸 或 炸)	22. Tofu Blossoms 5.95
豆 芽 豆 腐	23. Fried Sesame Chicken with Lemon Sauce 5.95
芝 麻 棒 雞	24. Gourmet Veggi Basket 5.95
森 湖 雀 蛋	* HOT AND SPICY



SOUPS		Pt.	Oz.
港式	雲吞湯	Wonlon	1.50
酸辣	湯	Hot & Sour	2.25
瓜	湯	Mixed Vegetable	4.50
炸豆腐	腐乳湯	Fried Tofu with Mung Bean Noodle	4.50
西洋菜	豆腐湯	Watercress with Tofu	4.50
紫菜	豆腐湯	Seaweed with Tofu	4.50
粟米	豆腐湯	Corn with Tofu	4.50
草菇	豆腐湯	Bean Curd with Straw Mushroom	4.50
菠菜	豆腐湯	Spinach with Tofu	4.50
栗子	海帶湯	Chestnut with Kombu	5.25
金桔	冬瓜湯	Winal Melon w. Golden Needle Mushroom (Seasonal)	5.50
本樓	雲吞湯	House Special Wonton	6.25
三寶	湯	Emerald 3 Mix	6.95

APPETIZERS			
上海	春卷	Spring Roll (1).....	1.35
炸	豆	Fried Bean Curd with Spicy Sauce.....	3.75
炸	薯	Fried Zucchini.....	3.75
炸	云吞	Fried Wonton.....	4.25
芝士	冷盤	Whole Mushroom in Brown Sauce.....	4.50
芝士	冷盤	Cold Sesame Noodle.....	4.95
芝士	冷盤	Shrimp Toast (2).....	4.95
芝士	冷盤	Scallion Pancake.....	3.75
芝士	冷盤	Dumplings, Steamed or Fried (8).....	5.25
芝士	冷盤	Jade Dumplings, Steamed or Fried (8).....	5.50
芝士	冷盤	Rose Dumplings, Steamed or Fried (8).....	5.50
芝士	冷盤	Combination Dumplings, Steamed or Fried (9).....	5.95

VEGETARIAN BEEF			
什豆	牛	Beef with Mixed Vegetables.....	7.25
雪豆	牛	Beef with String Beans.....	7.25
西豆	牛	Beef with Snow Peas.....	7.25
豆	牛	Beef with Broccoli.....	7.25
豆	牛	Beef w. Chili and Black Bean Sauce.....	7.25
豆	牛	Beef with Bean Curd.....	7.25
豆	牛	Beef with Curry Sauce.....	7.25
豆	牛	Orange Flavor Beef.....	8.25
豆	牛	Beef with Asparagus.....	8.50
豆	牛	Sesame Lemon Beef.....	8.95

VEGETARIAN POULTRY			
什豆	雞	Chicken with Mixed Vegetables.....	7.25
豆	雞	Chicken with String Beans.....	7.25
豆	雞	Chicken with Broccoli.....	7.25
豆	雞	Chicken w. Chili & Black Bean Sauce.....	7.25
豆	雞	Tai Chin Chicken.....	7.25
豆	雞	Chicken with Cashew Nuts.....	7.25
豆	雞	Chicken with Walnuts.....	7.25
豆	雞	Chicken with Almonds.....	7.25
豆	雞	Kung Pao Chicken.....	7.25
豆	雞	Sweet and Sour Chicken.....	7.25
豆	雞	Wor Shu Duck.....	7.95
豆	雞	Lobster with Egg.....	7.95
豆	雞	Mooi Duck.....	8.25
豆	雞	Hunan Shredded Duck.....	8.25
豆	雞	Fried Sesame Chicken w/ Lemon Sauce.....	8.25
豆	雞	Kung Pao Chicken w/ Broccoli.....	8.25
豆	雞	Chicken with Asparagus.....	8.50
豆	雞	General Tso Chicken.....	8.50

VEGETARIAN PORK			
什豆	肉	Sweet and Sour Pork.....	7.25
豆	肉	Pork with Scallion.....	7.25
豆	肉	Pork with Szechuan Style.....	7.25
豆	肉	Shredded Pork with Bean Sprouts.....	7.25
豆	肉	Pork with String Beans.....	7.25
豆	肉	Shredded Pork w. Golden Needle Mushroom.....	7.25
豆	肉	Pork with Pickled Cabbage.....	7.50
豆	肉	Shredded Pork w. Pickled Cabbage.....	7.50
豆	肉	Moo Shu Pork (with 4 Pancakes).....	8.95
豆	肉	Moo Shu Pork (with 4 Pancakes).....	8.95
豆	肉	Sticed Pork w. Cauliflower & Zucchini.....	8.25

OTHER POPULAR DISHES			
什豆	炒	Shrimp with Mixed Vegetables.....	7.25
豆	炒	Shrimp with Szechuan Style.....	7.25
豆	炒	Bean Curd with Mixed Vegetables.....	7.25
豆	炒	Bean Curd Szechuan Style.....	7.25
豆	炒	Sudacha Delight.....	7.25
豆	炒	Eggplant in Garlic Sauce.....	7.25
豆	炒	Egplant w/ Black Bean Sauce.....	7.25
豆	炒	Sautéed Chinese Broccoli.....	7.50
豆	炒	Sautéed Chinese Gai Lan.....	7.50
豆	炒	Sautéed Chinese Broccoli with Fresh Coriander.....	7.50
豆	炒	Sautéed Chinese Broccoli, Tofu and Chinese Mushroom.....	8.25
豆	炒	Sautéed Mushrooms w/ Ham & Kale.....	8.95
豆	炒	Sautéed Asparagus w/ Zucchini & Chinese Mushroom.....	8.95

DESSERTS (NON DAIRY)			
什豆	布丁	BUNLTZES with Mock Sour Cream.....	1.50
豆	布丁	Choice of either Cherry, Apple, Blueberry or Cheese (made of Tofu).....	
豆	布丁	RICE DREAM.....	3.00
豆	布丁	Choice of either Vanilla, Lamon, Strawberry, Coco Marle Fudge, or Mango Raspberry.	
豆	布丁	DICED PINEAPPLES.....	1.50
豆	布丁	ALMOND COOKIES.....	1.50

RICE AND NOODLES

Vegetable Fried Brown Rice.....	6.50
Vegetable Lo Mein.....	7.25
Pan Fried Noodle with Vegetables.....	7.25
Pan Fried Noodle with Beef, Chili and Black Bean Sauce.....	7.50
Rice Noodle with Vegetables.....	7.25
Rice Noodle Singapore Style.....	7.25
Beef Chili & Black Bean Sauce Chow Fun.....	7.50
Udon Noodle with Mixed Vegetables & Chicken.....	8.25
Hawaiian Fried Rice.....	8.25
Steamed White Rice ... Small 0.60 Large 1.20	
Steamed Brown Rice ... Small 0.75 Large 1.50	

CHINESE VEGETARIAN

SPECIALLY INTRODUCING THE FOLLOWING NEW DISHES	
1. Shrimp w/ Mixed Vegetables	8.50
2. Shrimp w/ Mixed Vegetable in Garlic Sauce	8.50
3. Shrimps w/ String Beans	8.50
4. Shrimp w/ Snow Peas	8.50
5. Shrimp w/ Broccoli	8.50
6. Shrimp w/ Cashew Nuts	8.50
7. Shrimp w/ Walnuts	8.50
8. Shrimp w/ Almonds	8.50
9. Kung Pao Shrimp	8.50
10. Shrimp Szechuan Style	9.50
11. Fried Shrimps in Spicy Salt	9.50
12. Shrimp w/ Walnuts in Tarter Sc.	10.95

DESSERTS (NON DAIRY)

BLINTZES with Mock Sour Cream	1.50
Choice of either Cherry, Apple, Blueberry or Cheese (made of Tofu)	
RICE DREAM	3.00
Choice of either Vanilla, Lamon, Strawberry, Coco Marle Fudge, or Mango Raspberry.	
DICED PINEAPPLES	1.50
ALMOND COOKIES	1.50

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The Tavern Guide

In 1975, after painstaking research, the National Park Service rebuilt the City Tavern. Today, the tavern appears essentially as it did two hundred years ago, even down to the front awning which shaded the tavern from the summer sun.

The original City Tavern complex comprised of five levels. The cellar housed the kitchens, the first and second floors contained the public areas; the third floor was devoted to holding rooms and the fourth served as a service area. The first and second floors were the heart of the tavern operation.

As you enter into the main room Second Street, you first enter a long hallway. To your immediate right is the Subscription Room, so called because the magazines and newspapers were sold here. Behind the Subscription Room is the Bar Room. This bar would have been the tavern's nerve center. Here, patrons could arrange to rent a room, order a meal or learn the latest news.

Across the hallway from the Subscription Room is the Coffee Room. From the very beginning, the Coffee Room was a social room, a place where merchants could discuss ship movements (the maps on the wall) and other business over a cup of coffee or stronger drinks.

The room next to the Long Room is known simply as the Southwest Dining Room and is representative of the tavern's public dining spaces. The stairs in the main hallway lead to the Long Room, which has a balcony over the stairs. The Long Room is directly in front of you. The original Long Room was the scene of elegant balls and brilliant entertainments. It was in the Long Room that Congress held its first Fourth of July celebration in 1777.

Opposite the Long Room are two private dining rooms. These rooms had been accommodated stalls, or groups, showing prints. To your left (as you stand at the top of the stairs) is the Cincinnati Room, named after the Society of the Cincinnati, a group of the Society of the Revolutionaries, which helped refurbish this room. This organization is composed of direct descendants of the Revolutionary officers who founded the

original Pennsylvania chapter at the City Tavern in 1783.

The room to your right is called the Glazier Room in honor of the subscribers to the construction of the original City Tavern and also in honor of the members of the national Home Protection League who contributed toward furnishing the present City Tavern.

In 1994, the cellar area was opened to the public for dining. The adaptation of the City Tavern cellar area into a restaurant involved extensive food storage preparation and service. From 1773 - 1848, the cellar served the vital purpose of work and storage areas. Freight would come by boat, overland or by wagon and cart entrance. At the base of the building, casks, barrels and boxes were loaded onto the cellar up throughout the cold winter months. In the summer months, barrels were used for pickling and a storage room was used for dried washing. The large cellar room was used for the long-term storage of bulk foodstuffs such as barrels and casks of flour, sugar, salt, etc. The basement housed an additional room which probably served as a storage room for prepared foods like pickled meat and preserved fruits. From the kitchen on the northeast corner, food was prepared and served to the public. A separate interpretation provides visitors with insights into the work so essential to the tavern's success and shows the relationship to the area's slaves.

The Tavern Guide

The City Tavern has been rebuilt so that you may enjoy a "taste" of the past and share the atmosphere of equality and good cheer enjoyed by our nation's founders. Both the National Park Service and Concepts By Sturges, the management company, have made every effort to faithfully recreate the tavern as it operated during the American Revolution. It is our hope that, should John Quincy Adams return, he would still think of the tavern as "the most genteel tavern in America."

Citizens
135 S. Second Street
Philadelphia
215-413-1443 fax 215-412-3043
visit us at www.citytavern.com
or email at citytavern@2000.net

**The Story
of
THE CITY TAVERN**

An introduction to Revolutionary America's
MOST GENTEEL TAVERN

Consisting of

A narrative and true account of
**THE CITY TAVERN in the
CITY of PHILADELPHIA**

And containing

Concise discourses on Taverns
and Dining Customs of the age

To which is added

A brief guide to the public
rooms of the Tavern.

**THE SECOND EDITION
MCMLXXI**

CITIZENS BANK
Not your typical bank.

Of Taverns

An 18th century tavern was much more than a place to quench one's thirst. In towns and cities where there were no office buildings, banks, stock exchanges or convention centers, and where most worked in their homes or in small offices, taverns were all there for business. Food and drink were all there, too. Food and drink were also the center of central meeting places. Stock and ship cargos were bought and sold; news was compiled, notices posted, and newspapers from home and abroad pursued, all at the local tavern.

Social functions were equally important. Taverns hosted dinners for fraternal societies, meetings of political friends and foes, gatherings of local military companies, dances, musical concerts, and all sorts of other entertainments. New from afar seemed to arrive more quickly than did the newspapers, another reason for their continued popularity.

There was an apparent distinction throughout the 18th century between taverns and coffee houses, where food, drink and meeting were of prime importance, and bars, more out-of-town visitors (or "strangers," as they were known) might lodge. Taverns served both of these functions, making them important places for both local residents and visitors.

Of Dining Customs

The food which was served at the original City Tavern was not different from that of the present day. Although extremely long and primitive preparation methods limited the varieties of food available, many of the dishes offered then would be instantly recognized today. It is in dining customs that the 18th century differs most from our own.

Our ancestors ate large meals considerably earlier than do. This was an age before long distance commuting

business was conducted early in the evening, with the main meal midway through the afternoon. The day began with breakfast and was concluded with a simple supper in the evening. In public houses like the City Tavern, tea, coffee, sugar, preserves, and liquor were available at the bar at all times.

As cooked in cookbooks of the period, the dinner meal generally had two courses, each of which combined meat, fish, meat and fruit pies, poultry, puddings, vegetables and "relishes" (peas or asparagus). Of course the quality of the food would vary according to the shaver and the occasion. The various dishes for each course were spread upon the table in a precise manner and dishes chosen from among the offerings, taking small portions from each.

As the century progressed, there is evidence that some Americans preferred to serve all, or nearly all, the meat dishes in the first course. Often, after the second course, the tablecloth was removed and fruit, cheese and soups were served. At this time the ladies would withdraw, lest they be offended by a chance of vulgar remark caused by a chance of wine.

Perhaps the most notable difference in dining customs between the 18th century and the present day is that, at least for the well-to-do, dining tended to be an experience rather than just a meal. It was in providing this experience that the City Tavern excelled.

The Narrative

When John Adams arrived in Philadelphia in 1774 en route to the First Continental Congress, he was greeted by leading citizens and immediately taken to the tavern he would call "the most genteel tavern in America." The tavern Adams referred to, the City Tavern, was not yet a year old and was about to become the most famous tavern in America. Paul Revere had ridden up to the tavern with the news of the closing of the port of Boston by the British government. Now, some of the most influential men in the colonies gathered in Philadelphia to decide on

a common response to this and other "intolerable acts." For the next decade, the City Tavern would be a familiar sight to leading figures of the Revolution.

The tavern was built "for the convenience

and credit of the city" by a group of eminent

Philadelphia who felt that their hometown deserved a fine tavern which reflected its

status as the largest, most cosmopolitan city

in British North America. When the tavern

was completed in 1773, it was one of the most

handsome buildings in town. Situated on

Second Street, a main thoroughfare, the City

Tavern was constructed in the latest

architectural style and stood three stories

high. Inside, it "boasted" of several large

chimneys, two of which were made of

marble, and a number of great fireplaces in

which, for public entertainment, there were

"several enormous holding rooms, for the

accommodation of strangers, two large

kitchens, and every other convenience for the

purpose." In addition, there was a Bar and

also a Coffee Room, which was supplied with

English and American newspapers, and

magazines.

The war years brought change and turmoil to

the City Tavern. There were grand

banquets, such as the Continental

Congress' first Fourth of July celebration in

1777, but there were also melancholy events,

including the funeral of General Hugh Mercer

of Virginia. Daniel Stith, the first manager

of the tavern and host to the Continental

Congress, showed himself to be a Loyalist

when the British occupied Philadelphia

in 1777. When he presented his bill

in June of 1778, "Mule Smith" as he was

known, went with them. Fortunately, a new

manager, Gifford Dally, was found in time to

host a gala Independence Day celebration to

mark the city's liberation. After the war, the

tavern settled into a more sedate existence

as a social and economic center of the city and

of the Continental Congress in 1787. Once

again, the states sent their most able leaders

to Philadelphia; and once again, these leaders

enjoyed the hospitality of the City Tavern. It

was fitting that the adjournment of the

convention in September the delegates

gathered for one final dinner at the City

Tavern.

In the 1790's, the City Tavern began to lose

its place of prominence to newly constructed

"hotels." For the next half century, it

was used as a residence, a school, a printing

office, and a merchant's warehouse, until

1854. In that year it was demolished to make way

for new business stores. A newspaper of

the time noted the passing of the tavern, and

remarked that in a generation or two, "the

City Tavern will not be remembered except

by some curious deliver in the past."

From that time until the close of the century,

甜品, 饼水	冰沙
芒果布丁 <i>mango pudding</i>	Cooler/shakes
雙皮奶	各式鮮果冰沙
姜撞奶	All fresh fruit cooler/shakes
香滑芝麻糊	(西瓜, 草莓, 葡萄, 哈密瓜, 芒果, 奇異果,
香滑花生糊	牛油果, 榴莲, 莓果, 雪梨, 龙眼)
甜豆腐花	Pineapple, cantaloupe, avocado, mango
咸豆腐花	durian, jackfruit)
红豆沙	加珍珠 .50
红豆沙	Additional \$0.50 for taplaca (black pearl)
柳汁番薯西米露	珍珠綠茶冰沙
各式糖水	Green tea latte w. taplaca
流粉	珍珠咖啡冰沙
龟灵膏	Frozen macha w. taplaca
	红豆冰 Red bean w. shaved ice
	荔枝冰 Lychee w. shaved ice
饮品 Beverage	
咖啡 coffee (small) 0.55 (large) 1.10	鲜榨蔬果汁
冻咖啡	各式鮮榨蔬菜或果汁
法國咖啡 French coffee	All fresh fruit or vegetable juice
鸳鸯	红萝卜, 西芹, 菠菜汁
鸳鸯戲谷	Carrot, celery, apple, honey
奶茶 milk tea (small) 0.55 (large) 1.10	苦瓜蜜
冻奶茶 cold milk tea	Bitter melon & honey
冻檸茶	蓝莓梨果汁
汽水 Soda	Aloe & apple
	菠萝木瓜汁
奶昔 Milk shake (made with ice cream)	Pineapple & papaya
香蕉奶昔 vanilla milk shake	鲜橙青瓜汁
朱古力奶昔 chocolate milk shake	Carrot & orange
草莓奶昔 fresh strawberry milk shake	火龍果蜜桃汁
芒果奶昔 mango milk shake	Dragon fruit & pineapple
蜜瓜奶昔 honeydew milk shake	楊桃菠萝汁
哈密瓜奶昔 cantaloupe milk shake	Star fruit & pineapple
香蕉奶昔 banana milk shake	
木瓜奶昔 papaya milk shake	
	雪糕
	Ice cream
	杂果雪糕新地 fruit sundae
	红豆雪糕新地 Red bean sundae
	雪糕红豆冰 Red bean ice w. Ice cream
	三式雪糕 Triple delight
	香蕉船 Banana Split
	炸雪糕 Fried Ice cream

Good Luck Cafe
好運閣



220 N. 10th Street
Philadelphia PA 19107
Phone (215)574-8300

二楼 有卡拉OK, 欢迎查询。

小食 Appetizer	
煎餃貼 pan fried dumplings(5)	1.35
生煎包 pan fried buns (4)	1.50
小笼包 steam juicy buns (6)	2.95
咖哩(沙爹)魚旦串 curry fish balls (7)	1.75
咖哩(沙爹)魷魚串 curry squid	1.75
炸雞翅 fried chicken wings	2.25
炸洋蔥圈 onion rings	2.25
炸薯條 French fries	1.75
炸云吞 fried wonton(8)	3.25
炸春卷 spring roll	1.50
油条 fried dough	1.00
斐泊餅 China's pizza(2)	2.25
韓式海鮮壽司 seafood pan cake	2.95
蒸(火)燒叉仔 (3)	1.75
各式飽點 any bun	1.95
西多士 French toast	2.50
麵粉 Noodle Roll	
虾米肠 dried shrimp noodle roll	1.50
脑汁肠粉 noodle roll w. brown souce	1.50
煲仔牛腩肠粉 beef stew noodle roll	3.25
煲仔排骨肠粉 spare rib noodle roll	3.25
鲜虾肠粉 shrimp noodle roll	2.25
叉烧肠粉 roast pork noodle roll	2.25
炸良 fried dough noodle roll	2.25
生滾愛仔粥 Congee	
生滾魚片粥 fish congee	3.25
荔浦芋仔粥 lor wan style congee	3.50
田鴻粥 frog congee	4.95
北菇鸡球粥 black mushroom and chicken	3.25
生滾牛肉粥 beef congee	3.25
椰菜免治牛肉粥	3.25
皮蛋瘦肉粥 pork and preserved egg	3.25
明火白粥 Plain congee	1.00
煲仔饭 Rice in Casserole	
咸魚肉饼煲仔饭 salty fl-h and pork	4.95
排骨煲仔饭 spare ribs	4.95
咖哩牛腩煲仔饭 curry beef stew	4.95
北菇滑鸡煲仔饭 chicken & mushroom	4.95
窝蛋牛肉煲仔饭 beef & egg	4.95
鮑魚煲仔饭 eel	4.95
燶意粉 Spaghetti	
肉酱燶意粉 bolognese spaghetti w. meat sou.	4.50
猪扒燶意粉 pork chop spaghetti	4.95
海鲜燶意粉 seafood spaghetti	6.95
湯粉麵 Noodle Soup	
淨云吞 wonton soup	3.50
云吞汤面 wonton noodle soup	3.50
牛肉汤粉 beef noodle soup	3.50
沙爹牛肉汤粉 satay beef noodle soup	3.50
牛丸汤粉 beef ball noodle soup	3.50
牛腩汤粉 beef stew noodle soup	3.50
鱼蛋汤粉 fish ball noodle soup	3.50
猪扒汤粉 pork chop noodle soup	3.50
辣味日式烏冬 spicy udon	4.50
海鲜乌冬 seafood udon	5.50
牛肉通心粉 beef macaroni	3.95
鸡丝通心粉 chicken macaroni	3.95
火腿通心粉 ham and macaroni	3.95
火腿雙蛋通心粉 ham and double egg	4.25
炒饭 Fried Rice	
扬州炒饭 yang chow fried rice	5.75
叉烧炒饭 roast pork fried rice	5.75
滑蛋虾仁炒饭	5.75
滑蛋牛排炒饭	5.75
滑蛋牛排炒饭	5.75
Beef w. scramble egg over rice	5.75
碟頭飯 Rice	
宮蛋免治牛肉飯 minced beef w. egg	4.25
菜远牛胸肉 veg. & beef on rice	4.25
番茄牛胸肉 tomato & beef on rice	4.25
瓜瓜牛胸肉 bitter melon & beef	4.25
牛腩饭 beef stew on rice	4.25
咖哩鸡(牛腩)饭 curry chicken rice	4.25
肉片豆腐饭 tofu & pork on rice	4.25
酸菜粉丝饭	4.25
斑膽豆腐饭 tofu & fish on rice	4.25
火腿雙蛋饭	4.25
Hom & double egg on rice	
廚師小菜 Chef's Special	
煎蘿三絲	6.95
Stuffed egg plant, tofu & green pepper	6.95
湖南鯛 hunan fish	9.95
椒盐虾 salt & pepper bake shrimp	8.55
斑膽豆腐饭 fish & tofu	7.25
芥蘭牛肉 beef & broccoli	6.55
咖哩牛肉 curry beef	6.55
咖哩牛腩 curry beef stew	6.55
咖哩鷄 curry chicken	6.95
甜酸鷄 sweet & sour chicken	6.55
芥蘭肉 chicken & broccoli	6.55
芥蘭肉片 pork & broccoli	6.55
梅菜扣肉 sweet & sour pork	6.55
梅菜扣肉	6.55
preserved veg. braised pork belly	
鎮江骨 zhen jian spare ribs	8.95
麻婆豆腐 mo pa tofu	5.95
时菜 vegetables	6.25

Breakfast

Good Morning Breakfast till 11:00 a.m.

Corn Muffins (Large) with Butter Or Jelly	1.49
Kaiser Roll with Butter	0.69
Bagel with butter Or jelly	0.99
Bagel with Cream Cheese	1.39
Home Fries Special	2.99
Served with 2 Eggs, Toast, Home Fries or Turkey Bacon or Turkey Sausage Any Size Coffee or Tea	
Home Fries Deluxe Special!	4.49
Served with 2 Eggs, Toast, Home Fries or Turkey Bacon or Turkey Sausage Any Size Coffee or Tea	
Pancakes Special Served with Butter & Maple Syrup	
2 Pieces	2.49
3 Pieces	3.39
(Additional \$1.39 for any order breakfast meal)	

Breakfast Sandwiches

with Toy Size	
Egg	1.19
Egg & Cheese	1.59
Egg & Bacon	2.29
Egg & Sausage	2.29
Egg & Ham	2.29
Egg & Turkey Bacon	2.29
Egg & Turkey Sausage	2.29

Served On: White, Wheat or Rye or English

Bagel or Croissant for Extra > With Cheese for Extra

Side Orders

Turkey Bacon	1.59	Seusage	1.59
Turkey Sausage	1.59	Ham	1.59
Bacon	1.59	Extra Egg	0.50
Home Fries	1.59 / with Onions	1.89	

*All prices subject to 7% sales tax.

*All prices subject to change without notice.

Drink & Stuff

12oz 16oz 20oz

Fresh Brewed MAXWELL HOUSE Regular, Decaffeinated, Flavored			
Coffee69	.99	1.09
Tea69	.99	1.09
Cappuccino99	1.09	1.19
French Vanilla99	1.09	1.19
Hot Chocolat99	1.09	1.19
12oz. Can of Soda79	
20oz. Bottled Soda		1.29	
Gatorade		1.49	
Bottled Juice		1.29-1.69	
Bottle Water		1.00-1.29	
Home Made Brewed Iced Tea (16oz.)		1.29	
Home Made Lemonade (16oz.)		1.29	
Black Tea with Milk		2.50	
Mango Milk Tea		2.50	
Papaya Milk Tea		2.50	
Coconut Milk Tea		2.50	
Pineapple Tea with Tapioca Pearl		2.50	
Coffee with Tapioca Pearl		2.50	
Mocha with Tapioca Pearl		2.50	
Cappuccino Tapioca Pearl		2.50	
Latte Tapioca Pearl		2.50	

*All prices subject to 7% sales tax.

*All prices subject to change without notice.

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- * Club Sandwiches
- * Homemade Soups
- * Deli Sandwiches
- * Gourmet Salads
- * Money Order
- * Western Union
- * Lottery

Lunch / Dinner

Salads

House Salad	3.69
W/Tuna Salad	4.99
W/Chicken Salad	4.99
W/Sante Fe Turkey	5.59
Chef Salad Turkey or Ham	4.99
Caesar Salad	3.89
W/Grilled Chicken	4.99

*Homemade croutons available upon request
Please feel free to ask the chef for detail.*

Hot Order

French Fries	1.59
Cheese Fries	2.49
Buffalo Wings	3.69
Chicken Tenders	3.89
Mozzarella Sticks	3.89
Onion Rings	2.59

*We can adjust the ingredients to fit your requirement.
Please feel free to ask the chef for detail.*

Homemade Soup

Chicken Noodle	1.79	2.79
Vegetable Beef	1.79	2.79
Chicken Polpo	1.99	2.99
Timberline Chili	1.99	2.99
Beef Barley	1.99	2.99
New England Clam Chowder	1.99	2.99
Italian Wedding	1.99	2.99
Maryland Crab (Seasonal)	1.99	2.99
Lobster Bisque (Seasonal)	1.99	2.99

Grand Slam Hot Items

Hot Dog	1.29
Hot Sausage on Italian Roll	1.89
Double Dog (2 Grilled Dogs on Italian Roll)	2.29

*+ With Chili 50¢ Extra • With Cheese 40¢ Extra
+ With Italian Roll 40¢ Extra
+ With Steakhouse 50¢ Extra*

Famous Philly Steaks

Plain Steak	4.29
Cheese Steak	4.69
Mushroom Cheese Steak	4.99
Pepper Cheese Steak	4.99
Cheese Steak Hoagie (With Lettuce & Tomato)	4.99
Pizza Steak (Provolone, Onions & Sauce)	5.49
Chicken Steak	4.69
Chicken Cheese Steak	4.99
Chicken Cheese Steak Hoagie	5.49
Pizza Chicken Steak (Provolone, Onions & Sauce)	5.89
Beef Burger	2.59
Cheese Burger	2.89
Bacon Burger	3.29
Grilled Cheese Sandwich	2.49
W/Tomato	2.79
W/Bacon or Ham	3.59
Provolone Cheese Extra 40¢ • Swiss Cheese Extra 50¢	

Extra Lettuce & Tomato 40¢

Grand Slam Club Sandwiches

A Triple Decker Sandwich on 3 Slices of Bread	
Tuna & Bacon	4.99
Chicken Salad & Bacon	4.99
Turkey & Bacon	4.99
Ham & Bacon	4.99
Hard Boiled Egg & Bacon	3.99

*Includes Lettuce, Tomato, Pickle,
& Potato Salad or Cole Slaw*

Hot Stuff Platters

All served with French Fries	
Cheese Burger Platter	3.99
Cheese Burger Deluxe Platter	4.29
Buffalo Wings Platter	4.99
Chicken Tender Platter	4.99
Cheese Steak Platter	5.99

Cheese Extra 40¢ • Swiss Cheese Extra 50¢

Extra Lettuce & Tomato 40¢

Hot Platters

Roast Beef - With Gravy	5.89
Turkey - With Gravy	5.89

Includes Fries & Potato Salad or Cole Slaw

Hoagie (Our Specialties)

We Also As Your Request ** Diner & Nabon **	
Specialty Sandwiches Hoagies Always Customized By You	
Famous Grand Slam Sandwiches	
6" 8" 10"	
Tuna Salad	3.79
3.89	4.89
Chicken Salad	3.79
3.89	4.89
Seafood Salad	3.89
3.99	4.99
Italian Hoagie	3.69
4.69	
American Hoagie	3.69
4.69	
Roast Beef	3.99
4.29	5.29
Comed Beef Special	4.29
4.49	5.49
Comed Beef	3.99
4.29	5.29
Pastrami	3.99
4.29	5.29
Smoked Turkey	3.69
3.99	4.99
Santa Fe Turkey	3.69
3.99	4.99
Gourmet Turkey	3.39
3.69	4.69
Ham	3.39
3.69	4.69
Turkey Ham	3.39
3.69	4.69
Pepper Ham	3.39
3.69	4.69
Ham Capocolla	3.39
3.69	4.69
Genoa Salami & Cheese	3.39
3.69	4.69
Egg Salad	2.49
2.79	3.79
With Bacon	3.49
3.79	4.79
Liverwurst	2.49
2.79	3.79
American Cheese	2.49
2.79	3.79
Swiss Cheese	2.79
3.09	4.09
Meatball	3.99
4.99	
Italian Sweet Sausage	3.99
4.99	
BLT	3.09
Cheese Extra 40¢ • Swiss Cheese Extra 50¢	
Extra Lettuce & Tomato 40¢	

OUR DELICIOUS FAST FOOD SPECIALS					
	Plain	with Plain Fried Rice or French Fries	with Pork or Chicken Fried Rice	with Shrimp or Beef Fried Rice	
F 1. Fried Chicken Wings (4)	2.50	3.75	4.25	4.75	
F 2. Fried Half Chicken	3.00	4.00	4.50	5.00	
F 3. Chicken Wings with Garlic Sauce	3.80	4.35	4.90	5.40	
F 4. Fried Fish	3.40	4.00	4.50	5.00	
F 5. Fried Scallop (10)	4.00	5.00	5.25	5.50	
F 6. Fried Shrimp (5)	4.00	5.00	5.25	5.50	
F 7. Fried Oyster Shrimp (5)	3.50	4.50	5.00	5.50	
F 8. 21 Shrimp-in-a-Basket	4.00	4.75	5.25	5.75	
F 9. Bar-B-Q Chopped Rib Tips (Plt) 4.00 (Qt) 6.50	4.50	5.00	5.50		
F10. Boneless Chicken	3.25	3.80	4.25	4.75	

APPETIZERS					
1. Egg Roll	1.00				
2. Shrimp Roll	1.10				
3. Fried Wonton	(12) 2.50				
4. Fantaill Shrimp	(each) 1.00				
5. Beef Lo Mein	3.45				
6. Fried or Steamed Dumplings	(6) 3.75				
7. Bar-B-Q Beef Stick	(4) 4.00				
8. Chicken Sticks	(4) 2.75				
9. Fried Chicken Gizzards	2.00				
10. French Fries (Sm) 1.20 (Lg) 2.20					
11. Onion Rings (12) 1.25 (24) 2.25					
12. Chicken Nuggets (12) 2.50					
13. Bar-B-Q Spareribs (Sm) 5.00 (Lg) 9.25					
14. Beefless Spareribs (Sm) 5.00 (Lg) 9.25					
15. Honey Roast Pork (Sm) 5.00 (Lg) 9.25					
16. Sweet or Green Plainfait 2.00					
17. Pu-Pu Platter (for 2) 6.25					

SOUP					
18. Wonton Soup	1.30	2.50			
19. Egg Drop Soup	1.20	2.20			
20. Mixed Wonton-Egg Drop Soup	1.50	2.95			
21. ~ & Salt Soup	1.20	2.25			
22. Chicken Noodle or Chicken Rice 1.20	2.20				
23. Bean Curd with Vegetables Soup	3.00				
24. House Special Soup	4.75				
25. Seafood & Vegetable Soup	4.75				
26. Chicken Noodle Soup	1.85	3.25			

FRIED RICE					
27. Roast Pork Fried Rice	3.40	5.50			
28. Chicken Fried Rice	3.00	5.50			
29. Beef Fried Rice	3.50	6.25			
30. Shrimp Fried Rice	4.00	7.50			
31. Vegetable Fried Rice	2.75	5.25			
32. House Special Fried Rice	2.25	8.00			
33. Lobster Fried Rice	5.25				
34. Plain Fried Rice	2.25	4.25			

VEGETABLES					
55. Buddha's Delight (Bean Curd)	3.25	5.00			
56. Mixed Vegetable	3.25	5.00			
57. Mixed Vegetable w/ Bean Curd	3.25	5.00			
58. Sauteed String Beans	3.25	5.00			
59.~ Bean Curd Szechuan Style	3.25	5.00			
60.~ Broccoli with Garlic Sauce	3.25	5.00			
61. Sauteed Broccoli	3.25	5.00			

MOO SHU					
62. Moo Shu Vegetables		6.00			
63. Moo Shu Noodles, Roast Pork		5.95			
64. Moo Shu Beef, Shrimp		7.50			

CHOW FUN OF MAI FUN

Fried Noodles or Plain Noodles Per Order

65.~ House Special Noodles (Singapore Mai Fun) 7.00

66. Chow Fun with Shrimp, Beef, Chicken or Roast Pork 6.75

67. Mai Fun with Shrimp, Beef, Chicken or Roast Pork 6.75

68. Roast Pork with Broccoli 4.00 Pt. Ol.

69. Roast Pork with Oyster Sauce 4.00 7.50

70. Roast Pork w/Chinese Ves. 4.00 7.50

71. Roast Pork w/Black Bean Sauce 4.00 7.50

72. Roast Pork with Snow Peas 4.00 7.50

73. Roast Pork with Gans Sauce 7.50

74. Double-Cooked Pork

75. Beef with Broccoli 4.50 8.25

76. Pepper Steak with Onions 4.50 8.25

77. Beef with Chinese Vegetables 4.50 8.25

78. Beef with Oyster Sauce 4.50 8.25

79. Beef with Black Bean Sauce 4.50 8.25

80. Beef with Tomato Sauce 4.50 8.25

81. Beef with Snow Peas 4.50 8.25

82.~ Beef with String Beans 4.50 8.25

83.~ Beef with Shrimp 4.50 8.25

84.~ Chicken with Broccoli 4.00 7.95

85.~ Moo Goo Gal Pen 4.00 7.95

86.~ Chickies with Black Bean Sauce 4.00 7.95

87.~ Chickies with Cashew Nuts 4.00 7.95

88.~ Curry Chicken 4.00 7.95

89.~ Chicken with Snow Peas 4.00 7.95

90.~ Chicken with Mixed Vegetables 4.00 7.95

91.~ Chicken with String Beans 4.00 7.95

92.~~ Chickies with Garlic Sauce 4.00 7.95

93.~ Kung Po Chicken 4.00 7.95

94.~ Shrimps w/ Broccoli 5.00 9.50

95.~ Shrimps with Broccoli 5.00 9.50

96.~ Shrimps with Lobster Sauce 5.00 9.50

97.~ Shrimps with Black Bean Sauce 5.00 9.50

98.~ Shrimps with Oyster Sauce 5.00 9.50

99.~ Shrimps with Mixed Vegetable 5.00 9.50

100.~ Shrimps with Snow Peas 5.00 9.50

101.~~ Curry Shrimps 5.00 9.50

102.~ Lobster Seice 5.00 9.50

Address:

Tel:

EGG FOO YOUNG

with Steamed White Rice Pt. Ol.

103. Roast Pork Egg Foo Young 4.00 5.95

104. Chicken Egg Foo Young 4.00 5.95

105. Shrimp Egg Foo Young 4.25 6.95

106. Vegetable Egg Foo Young 4.00 5.75

107. Beef Egg Foo Young 4.25 6.95

108. Lobster Egg Foo Young 4.50 8.95

SWEET & SOUR

Pt. Ol.

109. Sweet & Sour Pork 4.00 6.75

110. Sweet & Sour Chicken 4.00 6.75

111. Sweet & Sour Shrimp 4.50 8.00

112. Sweet & Sour Combo 8.00

SPECIAL LOW CALORIE DIET MENU

All dishes are free from Salt, Sugar, Corn Starch & MSG,

and are served in a classical Bamboo Steamer

with White Rice

1. Steamed Mixed Vegetables 3.20 5.00

2. Chicken with Broccoli 4.00 6.50

3. Sliced Chicken w/Mixed Veg. 4.00 6.50

4. Shrimp with Snow Pea Nuts 4.50 8.50

長 GREAT WALL 城		
Chinese Food To Take Out & Eat In		
TEL: (610)776-1000 / 0606		
1433 Allen St., Shopping Center		
Allen and 15th St., Allentown, PA 18102		
TABLE	GUESTS	CHECK
	ADULT	
	CHILDREN	
	DRINK	
	Sub Total	
	Tax	
Total		
Thank You!		

長 GREAT WALL 城		
Chinese Food To Take Out & Eat In		
TEL: (610)776-1000 / 0606		
1433 Allen St., Shopping Center		
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TABLE	GUESTS	CHECK
	ADULT	
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Thank You!		

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TABLE	GUESTS	CHECK
	ADULT	
	CHILDREN	
	DRINK	
	Sub Total	
	Tax	
Total		
Thank You!		

Specialty
SOUPS

	Pint	Quart
Hot and Sour Soup	1.60	2.95
Young Chow Wonton Soup		3.95
Beef Noodle Soup		3.75

COMBINATION PLATTERS
(Served with Egg Roll, Fried Rice)

1. Chicken Chow Mein	4.40
2. Shrimp Chow Mein	4.60
3. Shrimp with Lobster Sauce	5.10
4. Roast Pork, Vegetables	4.70
5. Pork Egg Foo Young	4.15
6. Shrimp Egg Foo Young	4.25
7. Pepper Steak	4.60
B1. * Szechuan Beef	4.90
B2. * Szechuan Shrimp	5.10
B3. * Kung Pao Chicken	4.90
B4. Sweet and Sour Chicken or Pork	4.60
B5. * Spicy Shrimp	4.60
B6. * Bean Curd Szechuan Style	4.50
B7. Chicken or Beef with Broccoli	4.90
B8. Shrimp with Broccoli	5.10
B9. Pork Lo Mein	4.70

NEW PLATTERS
(Served with Steamed Rice and Your Choice of Meat:
Pork, Chicken, Beef or Shrimp)

C1. Chinese Vegetables	4.15
C2. Mushroom and Snow Peas	4.15
C3. Black Bean Sauce	4.15
C4. Broccoli	4.15
C5. Tomatoes	4.15
C6. * Szechuan Style	4.15
C7. * Bean Curd Szechuan Style	4.15

(* Hot and Spicy)
New Platters Can Be Served with Noodles
35¢ Extra Charge

Center City's Original
Chinese Take-Out
RESTAURANT

The Free Delivery
Happy Buddha
2004 Chestnut Street
PHONE 567 - 7003

You Can Now Enjoy Hot
Chinese Food in Your Home
Just Phone in and Your
Order will be Ready

HOURS:
OPEN DAILY MONDAY thru SATURDAY
11:30 A.M. to 9:30 P.M.
CLOSED SUNDAYS

APPETIZERS		
1. Egg Roll (2)	3.15	Order
2. Fried Wontons	3.15	
3a Szechuan Wontons	3.75	
3. Beef Wontons	3.75	
4. Barbecued Spare Ribs	5.50	
5. Roast Pork (Hot or Cold)	5.75	
5a Dumplings (Steamed or Fried)	3.75	
SOUPS		
6. Wonton Soup	1.40	Small
7. Egg Drop Soup	1.10	Large
SPECIALS		
8. Crisp Noodles50	
9. Steamed Rice95	
10. Almond Cookies95	
11. Chinese Fortune Cookies50	
12. Tea, Plat50	
CHOW MEIN		
(Served with Crisp Noodles)		
13. Chicken Chow Mein	3.25	5.40
14. Roast Pork Chow Mein	3.25	5.40
15. Shrimp Chow Mein	3.50	5.50
16. Vegetable Chow Mein	3.00	5.10
17. Subgum Chicken Chow Mein	3.55	5.65
18. White Meat Chicken Chow Mein	3.50	5.50
CHOP SUEY		
(Served with Rice)		
19. Pork Chop Suey	3.40	5.50
20. Chicken Chop Suey	3.55	5.65
21. Beef Chop Suey	3.55	5.65
22. Shrimp Chop Suey	3.75	5.80
23. Vegetable Chop Suey	3.25	5.25
FRIED RICE		
24. Roast Pork Fried Rice	2.70	4.70
25. Fresh Shrimp Fried Rice	2.95	5.25
26. Chicken Fried Rice	2.80	4.90
27. Beef Fried Rice	2.80	4.90
27a Young Chow Fried Rice	3.65	6.00
LO MEIN		
(Served with Rice)		
28. Roast Pork Lo Mein	3.55	4.85
29. Shrimp Lo Mein	3.75	5.50
30. Beef Lo Mein	3.55	5.15
31. Chicken Lo Mein	3.55	5.50
BEEF		
(Served with Rice)		
32. Pepper Steak	3.75	5.60
33. Pepper Steak with Tomatoes	6.25	
34. Beef with Mushrooms and Snow Peas	6.50	
35. Beef with Chinese Vegetables	5.50	
PORK		
(Served with Rice)		
36. Roast Pork with Bean Sprouts	5.00	
37. Roast Pork with Mixed Vegetables	5.75	
38. Roast Pork with Mushrooms & Snow Peas	6.50	
39. Roast Pork with Almond Ding	6.00	
40. Roast Pork with Chinese Vegetables	5.50	
SHRIMP		
(Served with Rice)		
41. Shrimp with Lobster Sauce	6.50	
42. Shrimp with Bean Sprouts	6.25	
43. Shrimp with Black Bean Sauce & Garlic	6.60	
44. Shrimp with Mushrooms and Snow Peas	6.75	
45. Shrimp with Almond Ding	6.25	
46. Barbecued Shrimps	6.50	
CHICKEN		
(Served with Rice)		
47. Chicken with Broccoli	6.50	
48. Fried Boneless Chicken, Mushrooms & Gravy	5.50	
49. Chicken Almond Ding	6.25	
50. Moo Goo Gal Pan	5.85	
51. Pineapple Gal Pan	6.50	
52. Chicken with Black Bean Sauce	6.00	
SWEET & SOUR SPECIALTIES		
(Served with Rice)		
53. Sweet and Pungent Pork	5.65	
54. Sweet and Pungent Shrimp	6.25	
55. Sweet and Pungent Chicken	5.65	
56. Sweet and Pungent Combu	6.50	
EGG FOO YOUNG		
(Served with Rice)		
57. Roast Pork Egg Foo Young	4.70	
58. Shrimp Egg Foo Young	4.90	
59. Chicken Egg Foo Young	4.80	
60. Cantonese Egg Foo Young	5.60	
SPECIAL DISHES		
(Served with Rice)		
61. Shrimp with Mixed Vegetables	6.40	
62. Fresh Chicken Kew	6.50	
63. Fresh Shrimp Kew	6.75	
64. Boneless Chicken with Vegetables	6.50	
65. * Szechuan Beef or Pork	6.50	
66. * Szechuan Shrimp	6.75	
67. * Beef with Broccoli	6.50	
68. Shrimp with Broccoli	6.50	
69. * Bean Curd Szechuan Style	5.50	
70. * Ta Chien Chicken	6.75	
71. Spare Ribs with Black Bean Sauce	6.75	
72. * Mu Lan Chicken	6.95	
73. * Hunan Chicken	7.25	

HO YI
Chinese Restaurant
Cantonese Hunan Szechuan
Orders to Take Out

好
意

Tel.: (570) 824-2008
Fax: (570) 824-2160

East End Center, Wilkes Barre, PA 18702
 (Next to Phar-Mor)
 (Orders from our dinner menu also available)

All You Can Eat Luncheon Buffet Mon. - Fri.: 11:00am - 2:00pm \$4.95	
FREE DELIVERY \$15.00 minimum Limited area only Daily Special Excluded	
Mon. - Thurs.: 11:00am - 10:00pm Fri. - Sat.: 11:00am - 10:00pm Sun.: 12:00 noon - 7:00 pm	

COMBINATION PLATTERS
(with Egg Roll and Pork Fried Rice)

- C 1. Chicken or Pork Chow Mein 5.05
- C 2. Shrimp or Beef Chow Mein 5.45
- C 3. Chicken or Roast Pork Egg Foo Young 5.25
- C 4. Pepper Steak 5.25
- C 5. Bar-B-Q Spare Ribs 6.35
- C 6. Shrimp with Lobster Sauce 6.35
- C 7. Sweet & Sour Pork or Chicken 6.05
- C 8. Chicken or Pork w. Mixed Vegetables 6.05
- C 9. Beef or Shrimp w. Mixed Vegetables .. 6.35
- C10. Chicken or Beef Broccoli 6.05
- C11. Chicken w. Cashewnuts 6.15
- C12.~ Chicken or Beef Garlic Saucce 6.15
- C13.~ Kun Po Chicken 6.15
- C14.~ Hunan Beef or Chicken 6.15
- C15. Moo Goo Gai Pan 6.05
- C16. Pork or Chicken Lo Mein 5.55
- C17. Shrimp or Beef Lo Mein 6.25
- C18.~ Curry Chicken or Beef 6.25
- C19.~ General Tso's Chicken 6.35
- C20. Sesame Chicken 6.35
- C21. Shrimp w. Broccoli 6.35
- C22.~ Shrimp w. Garlic Saucce 6.35
- C23.~ Sea, Wind & Fire (Scallop, Chicken, Shrimp, Beef) .. 7.45
- C24. Four Seasons (Pork, Chicken, Shrimp, Beef) .. 7.45
- C25.~ Triple Precious in Garlic Saucce 7.45

LUNCH SPECIAL
(Served till 4:00pm Daily)
 (All Served with Pork Fried Rice or White Rice)

- L 1. Chicken or Pork Chow Mein 3.85
- L 2. Shrimp or Beef Chow Mein 4.45
- L 3. Shrimp with Broccoli 5.15
- L 4. Pepper Steak 4.45
- L 5. Bar-B-Q Spare Ribs 5.05
- L 6. Shrimp with Lobster Sauce 5.05
- L 7. Sweet & Sour Pork or Chicken 4.35
- L 8. Chicken or Pork Mixed Vegetables.... 4.45
- L 9. Chicken or Beef w. Broccoli 4.45
- L10. Chicken w. Cashewnuts 4.45
- L11.~ Chicken or Pork w. Garlic Saucce 4.55
- L12.~ Hunan Beef or Chicken 4.55
- L13.~ Kun Po Chicken 4.55
- L14. Moo Goo Gai Pan 4.55
- L15. Pork or Chicken Lo Mein 4.35
- L16.~ Shrimp w. Garlic Saucce 5.15
- L17.~ General Tso's Chicken 4.65
- L18. Sesame Chicken 4.65
- L19. Shrimp with Mixed Vegetables 5.15
- L20. Chicken or Beef with Mushrooms 4.45

APPETIZERS			
1. Egg Roll	1.20		
2. Shrimp Roll	1.30		
3. Fried Wonton (10)	2.00		
4. Fried Shrimp	3.75		
5. Chicken Wings	3.95		
6. Steamed or Fried Dumplings (6)	3.95		
7. Bar-B-Q Roast Pork or Pork Ends	4.25		
8. Teriyaki Beef or Chicken (2)	1.95		
9. Sesame Noodles	2.35		
10. Crab Rangoon (4)	3.00		
11. Chinese Donuts (4)	2.00		
12. Cream Cheese Wonton (5)	2.50		
13. Bar-B-Q Spare Ribs	(Sm.) 5.65 (Lg.) 9.75		
SOUPS			
(u. Crispy Noodles)			
14. Wonton Soup	1.20	2.25	
15. Wonton Egg Drop Mixed	1.30	2.45	
16. Egg Drop Soup	1.20	2.25	
17. Chicken Rice or Noodle Soup	1.20	2.25	
18. Roast Pork Noodle	1.20	2.25	
19. House Special Soup	2.55	4.15	
20.~ Hot & Sour Soup	1.65	3.15	
21. Vegetables Soup	1.55	2.55	
22.~ Vegetables Hot & Sour Soup	1.55	2.55	
CHOW MEIN / CHOP SUEY			
(u. white Rice)			
23. Chicken or Roast Pork	3.45	5.60	
24. Beef or Shrimp	3.95	6.55	
25. Ho Yi House Special	4.15	6.75	
FRIED RICE			
Sm Lg			
26. Chicken or Roast Pork Fried Rice	3.45	5.60	
27. Beef or Shrimp Fried Rice	4.15	6.65	
28. Ho Yi House Special Fried Rice	4.15	6.65	
LO MEIN / RICE NOODLES			
Sm Lg			
29. Chicken or Roast Pork Lo Mein	3.75	6.15	
30. Beef or Shrimp Lo Mein	4.15	6.75	
31. House Special Lo Mein	4.45	6.95	
(We can do without MSG)			

EGG FOO YOUNG			
32. Chicken or Roast Pork Egg Foo Young	5.25		
33. Beef or Shrimp Egg Foo Young	5.75		

SWEET & SOUR			
34. Sweet & Sour Pork	Sm	Lg	
35. Sweet & Sour Chicken	3.95	6.25	
36. Sweet & Sour Shrimp	4.35	6.95	

POULTRY			
37. Chicken w. Broccoli	3.95	6.45	
38. Chicken w. Mixed Vegetables	3.95	6.65	
39. Moo Goo Gai Pan	3.95	6.65	
40. Chicken w. Snow Peas	4.35	6.75	
41. Chicken w. Cashewnuts	4.35	6.75	

ROAST PORK			
42. Roast Pork w. Broccoli	Sm	Lg	
43. Roast Pork w. Mixed Vegetables	3.95	6.65	
44. Roast Pork w. Snow Peas	4.35	6.75	

BEEF			
45. Beef w. Broccoli	Sm	Lg	
46. Pepper Steak w. Onions	4.15	6.75	
47. Beef w. Mixed Vegetables	4.15	6.75	
48. Beef w. Snow Peas	4.45	6.95	

VEGETABLES DISHES			
49. Vegetables Chow Mein or Chop Suey	Sm	Lg	
50. Vegetables Lo Mein	3.45	4.65	
51. Plain Fried Rice	2.45	3.75	
52. Vegetables Fried Rice	3.25	4.45	
53. Vegetables Foo Young	4.55		
54. Sauted Mixed Vegetables	4.95		
55. Bean Curd w. Snow Peas	5.35		
56.~ Broccoli w. Garlic Sauce	5.05		
57. House Special Delights	5.15		
58.~ Egg Plant Garlic Sauce	5.45		

SEAFOOD			
59. Shrimp w. Broccoli	Sm	Lg	
60. Shrimp w. Mixed Vegetables	4.95	7.95	
61. Shrimp w. Snow Peas	5.15	8.15	
62. Shrimp w. Cashewnuts	5.15	7.95	
63. Shrimp w. Lobster Sauce	4.95	7.95	
64. Scallops w. Broccoli	6.15	8.45	

HUNAN & SZECHUAN			
H 1.~w Spicy Orange Beef or Chicken	Per	Order	
H 2.~w General Tso's Chicken or Beef	7.15		
H 3.~w Chicken or Beef w. Garlic Sauce	7.15		
H 4.~w Shrimp w. Garlic Sauce	7.65		
H 5.~w Roast Pork Garlic Sauce	6.85		
H 6.~w Kun Po Chicken or Beef	7.15		
H 7.~w Hunan Beef	7.15		
H 8.~w Hunan Pork or Chicken	7.15		
H 9.~w Shrimp Szechuan Style	7.65		
H 10.~w Scallop w. Garlic Sauce	8.25		
H 11.~w Sesame Chicken or Beef	7.15		
H 12.~w Moo Shu Pork or Chicken (w. 4 Pancakes)	7.15		
H 13.~w Moo Shu Shrimp (w. 4 Pancakes)	7.65		
H 14.~w Chicken Szechuan Style	7.15		
H 15.~w Curry Chicken or Beef	6.85		

DIET MENU			
All the Below Are Steamed Served with Rice Choice of sauce: Braivo, Garlic, Hunan			

D1. Buddhist Delights w. Bean Curd	4.95
D2. Vegetables Delight	4.95
D3. Steamed Chicken with Broccoli or Mixed Vegetables ..	5.95
D4. Shrimp w. Broccoli or Mixed Vegetables ..	6.45
D5. Triple Precious (Scallop, Shrimp, Chicken)	7.65

~ Hot and Spicy

COMBINATION PLATTERS	
(with Egg Roll and Pork Fried Rice)	
C 1.	Chicken or Pork Chow Mein
C 2.	Shrimp or Beef Chow Mein
C 3.	Chicken or Roast Pork Egg Foo Young
C 4.	Pepper Steak.....
C 5.	Bar-B-Q Spare Ribs.....
C 6.	Shrimp with Lobster Sauce.....
C 7.	Sweet & Sour Pork or Chicken
C 8.	Chicken or Pork w. Mixed Vegetables
C 9.	Beef or Shrimp w. Mixed Vegetables
C 10.	Chicken or Beef Broccoli.....
C 11.	Chicken w. Cashewnuts.....
C 12.~	Chicken or Beef Garlic Sauce
C 13.~	Kun Po Chicken
C 14.~	Human Beef or Chicken
C 15.	Moo Goo Gai Pan.....
C 16.	Pork or Chicken Lo Mein
C 17.	Shrimp or Beef Lo Mein
C 18.~	Curry Chicken or Beef
C 19.~	General Tso's Chicken
C 20.	Sesame Chicken
C 21.	Shrimp w. Broccoli
C 22.~	Shrimp w. Garlic Sauce
C 23.~	Sea, Wind & Fire (Scallop, Chicken, Shrimp)
C 24.	Four Seasons (Pork, Chicken, Shrimp, Beef)
C 25.~	Triple Precious in Garlic Sauce

LUNCH SPECIAL	
(Served till 1:00pm Daily)	
(All Served with Pork Fried Rice or White Rice)	
L 1.	Chicken or Pork Chow Mein
L 2.	Shrimp or Beef Chow Mein
L 3.	Shrimp with Broccoli
L 4.	Pepper Steak.....
L 5.	Bar-B-Q Spare Ribs
L 6.	Shrimp with Lobster Sauce.....
L 7.	Sweet & Sour Pork or Chicken
L 8.	Chicken or Pork Mixed Vegetables....
L 9.	Chicken or Beef w. Broccoli.....
L 10.	Chicken w. Cashewnuts
L 11.~	Chicken or Pork w. Garlic Sauce
L 12.~	Human Beef or Chicken
L 13.~	Kun Po Chicken
L 14.	Moo Goo Gai Pan.....
L 15.	Pork or Chicken Lo Mein
L 16.~	Shrimp w. Garlic Sauce
L 17.~	General Tso's Chicken
L 18.	Sesame Chicken.....
L 19.	Shrimp with Mixed Vegetables.....
L 20.	Chicken or Beef with Mushrooms.....

HO YI
Chinese Restaurant

*Cantonese Hunan Szechuan
 Orders to Take Out*

好
意

**Tel.: (570) 824-2008
 Fax: (570) 824-2160**

East End Center, Wilkes Barre, PA 18702
 (Next to Phar-Mor)
 (Orders from our dinner menu also available)

All You Can Eat Luncheon Buffet Mon. - Fri: 11:00am - 2:00pm
\$4.75

FREE DELIVERY \$15.00 minimum
 Limited area only
 Daily Special Excluded
 Mon - Thurs: 11:00am - 10:00pm
 Fri - Sat: : 11:00am - 10:00pm
 Sun: : 12:00 noon - 7:00 pm

APPETIZERS			
1. Egg Roll	1.20	
2. Shrimp Roll	1.30	
3. Fried Wonton (10)	2.00	
4. Fried Shrimp	3.75	
5. Chicken Wings	3.95	
6. Steamed or Fried Dumplings (6)	3.95	
7. Bar-B-Q Roast Pork or Pork Ends	4.25	
8. Teriyaki Beef or Chicken (2)	1.95	
9. Sesame Noodles	2.35	
10. Crab Rangoon (4)	3.00	
11. Chinese Donuts (4)	2.00	
12. Cream Cheese Wonton (5)	2.50	
13. Bar-B-Q Spare Ribs	(Sm.) 5.65 (Lg.) 9.75		
SOUPS			
14. Wonton Soup	(In Crispy Noodles) Pt. Qt.	1.20 2.25	
15. Wonton Egg Drop Mixed	1.30 2.45	
16. Egg Drop Soup	1.20 2.25	
17. Chicken Rice or Noodle Soup	1.20 2.25	
18. Roast Pork Noodle	1.20 2.25	
19. House Special Soup	2.55 4.15	
20. Hot & Sour Soup	1.65 3.15	
21. Vegetables Hot & Sour Soup	1.55 2.55	
22.~ Vegetables Hot & Sour Soup	1.55 2.55	
CHOW MEIN / CHOP SUEY			
23. Chicken or Roast Pork	(In White Rice) Sm. Lg.	3.45 5.60	
24. Beef or Shrimp	3.95 6.55	
25. Ho Yi House Special	4.15 6.75	
FRIED RICE			
26. Chicken or Roast Pork Fried Rice	3.45 5.60	
27. Beef or Shrimp Fried Rice	4.15 6.65	
28. Ho Yi House Special Fried Rice	4.15 6.65	
LO MEIN / RICE NOODLES			
29. Chicken or Roast Pork Lo Mein	3.75 6.15	
30. Beef or Shrimp Lo Mein	4.15 6.75	
31. House Special Lo Mein	4.45 6.95	
EGG FOO YOUNG			
32. Chicken or Roast Pork Egg Foo Young	(In White Rice) Per Order	5.25	
33. Beef or Shrimp Egg Foo Young	5.75	
SWEET & SOUR			
34. Sweet & Sour Pork	(In White Rice) Sm. Lg.	3.95 6.25	
35. Sweet & Sour Chicken	3.95 6.25	
36. Sweet & Sour Shrimp	4.35 6.95	
POULTRY			
37. Chicken w. Broccoli	(In White Rice) Sm. Lg.	3.95 6.45	
38. Chicken w. Mixed Vegetables	3.95 6.65	
39. Moo Goo Gai Pan	3.95 6.65	
40. Chicken w. Snow Peas	4.35 6.75	
41. Chicken w. Cashewnuts	4.35 6.75	
ROAST PORK			
42. Roast Pork w. Broccoli	(In White Rice) Sm. Lg.	3.95 6.45	
43. Roast Pork w. Mixed Vegetables	3.95 6.65	
44. Roast Pork w. Snow Peas	4.35 6.75	
BEEF			
45. Beef w. Broccoli	(In White Rice) Sm. Lg.	4.15 6.75	
46. Pepper Steak w. Onions	4.15 6.75	
47. Beef w. Mixed Vegetables	4.15 6.75	
48. Beef w. Snow Peas	4.45 6.95	
VEGETABLES DISHES			
49. Vegetables Chow Mein or Chop Suey	(In White Rice) Sm. Lg.	3.25 4.45	
50. Vegetables Lo Mein	3.45 4.65	
51. Plain Fried Rice	2.45 3.75	
52. Vegetables Fried Rice	3.25 4.45	
53. Vegetables Foo Young	4.55	
54. Sauted Mixed Vegetables	4.95	
55. Bean Curd w. Snow Peas	5.35	
56.~ Broccoli w. Garlic Sauce	5.05	
57. House Special Delights	5.15	
58.~ Egg Plant Garlic Sauce	5.45	
(We can do without MSG)			
SEAFOOD			
59. Shrimp w. Broccoli	(In White Rice) Sm. Lg.	4.95 7.95	
60. Shrimp w. Mixed Vegetables	4.95 7.95	
61. Shrimp w. Snow Peas	5.15 7.95	
62. Shrimp w. Cashewnuts	5.15 7.95	
63. Shrimp w. Lobster Sauce	4.95 7.95	
64. Scallops w. Broccoli	6.15 8.45	
HUNAN & SZECHUAN			
H 1.~ Spicy Orange Beef or Chicken	(In White Rice) Per Order	7.15	
H 2.~ General Tso's Chicken or Beef	7.15	
H 3.~ Chicken or Beef w. Garlic Sauce	7.15	
H 4.~ Shrimp w. Garlic Sauce	7.65	
H 5.~ Roast Pork Garlic Sauce	6.85	
H 6.~ Kun Po Chicken or Beef	7.15	
H 7.~ Hunan Beef	7.15	
H 8.~ Hunan Pork or Chicken	7.15	
H 9.~ Shrimp Szechuan Style	7.65	
H 10.~ Scallop w. Garlic Sauce	8.25	
H 11.~ Sesame Chicken or Beef	7.15	
H 12.~ Moo Shu Pork or Chicken (w. 4 Pancakes)	7.15	
H 13.~ Moo Shu Shrimp (w. 4 Pancakes)	7.65	
H 14.~ Chicken Szechuan Style	7.15	
H 15.~ Curry Chicken or Beef	6.85	
DIET MENU			
All the Below Are Steamed Served with Rice Choice of sauces: Brown, Garlic, Hunan			
D1. Buddhist Delights w. Bean Curd	4.95	
D2. Vegetables Delight	4.95	
D3. Steamed Chicken with Broccoli or Mixed Vegetables	5.95	
D4. Shrimp w. Broccoli or Mixed Vegetables	6.45	
D5. Triple Precious (Scallop, Shrimp, Chicken)	7.65	
~ Hot and Spicy			







鍋貼水餃 Dumplings		
豬肉鍋貼	1. Pan Fried Pork Dumpling (12)	3.00
豬肉白菜水餃	2. Pork with Chinese Vegetable Dumpling (12)	3.00
豬肉韭菜水餃	3. Pork with Chives Dumpling (12)	3.00
鮮蝦水餃	4. Shrimp Dumpling (10)	3.50
雞肉水餃	5. Chicken Dumpling (10)	3.00
素菜水餃	6. Vegetable Dumpling (8)	2.00

麵點類 Noodle		
海鮮奶油麵	7. Seafood with Cream Noodle	4.75
豬扒麵	8. Pork Chop Noodle	4.25
咖哩雞麵	9. Curry Chicken Noodle	4.25
沙茶牛肉麵	10. Satay Beef Noodle	4.75
柚子茶葉雞麵	11. Honey Citron Tea with Chicken Noodle	4.25
炸醬麵	12. Szechuan Noodle with Diced Pork	3.00
涼拌麵	13. Cold Noodle with Peanut Sauce	2.50

Hot and Spicy		
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特色湯麵 Special Noodle		
(米粉或麵-Choice of Rice Noodle or Egg Noodle)		
牛頭湯麵	14. Beef Brisket Noodle Soup	3.75
牛腩湯麵	15. Beef Stew Noodle Soup	3.75
雲吞湯麵	16. Wonton Noodle Soup	3.50
海鮮湯麵	17. Seafood Noodle Soup	4.75
蝦餃湯麵	18. Shrimp Dumpling Noodle Soup	3.50
雞餃湯麵	19. Chicken Dumpling Noodle Soup	3.50
素菜湯麵	20. Vegetable Noodle Soup	2.50
榨菜肉絲湯麵	21. Sliced Pork w. Hot Pickled Noodle Soup	3.50

可口靚湯 Soup		
	Sm.	Lg.
酸辣湯	22. Hot & Sour Soup	1.00 2.00
雲吞湯	23. Wonton Soup	1.00 2.00
豆腐漿	24. Soy Bean Drink	0.50 1.00
福州拌麵	25. Fu Zhou Noodle	1.50
福州扁肉	26. Fu Zhou Style Wonton Soup	1.50
福州魚丸	27. Fu Zhou Fish Ball (8)	2.50

**Wok 'N Walk tour of
Philadelphia Chinatown &
Five-Course Meal**

Please Check our website:
www.josephpoon.com

Call For Reservations: 215-928-9333
\$45 Per Person, plus Tax and Tip
Group rates available with discount
All tours meet at:
Joseph Poon Asian Fusion Restaurant
1002 Arch Street, Philadelphia, PA 19107

Secret **History**
 
Temple Friendship Gate

Culture **Fun**
 
Calligraphy Fortune Cookie Factory

Tour includes:
Fortune Cookie Factory, Chinese Herbal
Chinese Place of Worship, Chinese Bakery,
Asian Grocery Store,
Seafood Market, and more. Stops very
depending upon timing.
A Five-Course Meal

*"What a spectacular tour! My husband and I felt as if we had
uncovered a hidden treasure. Chef Poon is truly amazing –
a chef on another level. He is so informative, kind, and energetic.
He surprised us with gifts and samples along the tour. It was absolutely
worth every penny!" – A. Lee, Baltimore, MD*

*"What a really unique, spectacular tour, set of food!
The tour ate very quick on their plates and really enjoyed every
special place Joe took us. We could have stayed with him for a few more hours. He is
certainly one special chef!" – C. Goss, Sioux City, IA*

*"I think this might have been the best dining for my students, most of
whom rarely meet anyone outside their culture and religion and who rarely
if ever, have ventured to Center City, much less Chinatown. Parents were
saying that this was a once in a lifetime experience." — L. Leff, teacher, Southwest
Charter School*

**Every Tour Includes A Five-Course
Meal:**

Soup
Phillip's Kennett Square
Mushrooms with Hong Kong
Shrimp Pork Wonton
In Chicken Ginger Consomme
Salad
Spring Mixed Salad with Red
Capers and Ginger Sesame Dressing
Appetizers
Thai Bourbon Grilled Chicken
Skewer in Peanut Sauce
Shang Hai Crispy Mini Vegetarian
Spring Roll
Entrée
Chef Poon's Famous Healthy
General Joe's Chicken in
Tangy Chili and Fresh Ginger
Essence served with
Stir Fried Fresh Garden Vegetables
and
Asian Fusion Rice
Dessert
Wok Toasted Sesame Seed Oreo
Cookie Lowfat Cheesecake with
Fresh Fruit and homemade Almond
Cookie in Mango Coulis served with
Healthy Green Tea

(Chef Poon is happy to accept special
requests. He is a trained nutricionist and
can prepare meals that meet any dietary
restrictions. Just let him know when you
make your reservations)



Take Out Menu

Joseph Poon Asian-Fusion Restaurant
1002 Arch Street • Philadelphia, PA 19107
Tel: (215) 928-9333 • Fax: (215) 928-9368

Our Executive Chef's NEW Asian-Fusion Creations

KO Merletihouse Served with
Stir-Fried Lettuce & Chicken \$17.50
Sauced King Salmon and Jumbo Shrimp \$18.50
Wok-Fried Garden Vegetables \$18.50

Black Pepper Diced Turkey Breast
Served with

Seafood Combo Hot Pot (Calmerie King Salmon
 Grilled Calamari Sea Scampi New Zealand Green
 Bean & Rice) \$18.50
Stir-Fried Beef Tenderloin & Pineapple \$18.50
Stir-Fried Venison & Pineapple \$18.50
Bear Scallops with Garden Vegetables \$18.50

Fresh Ginger Souce with
Chinese Clams & Chardonnay Served with
 Wok Seared Fresh New England Lobster \$19.50
Seared Beef Tenderloin
With Asparagus and Jicama \$19.50

New Season Shrimp
Eggplant with Shrimp & Scallions Served with
Stir-Fried Jumbo Shrimp, Chicken & Sea Scallop
With Asparagus & Asparagus \$18.50

Wok-Fried Japanese Eggplant and
Shiitake Mushrooms \$18.50

Wok-Roasted
Honey Walnut (Vegetarian) Shrimp \$15.00
Wok-Roasted Vegetables \$12.00
Bean Curd Hot Pot \$12.00

Wok-Roasted Vegetables \$12.00
Stir-Fried Triple Delight \$14.00
Stir-Fried Cabbage, Ginger, Black Bean and Burleydry Souce \$12.00

Crispy Tofu Medallions \$12.00
Wok-Roasted Duck with Fresh Spinach

Steamed Assorted
Fresh Chinese Vegetables \$12.00
Wok-Roasted Vegetables with Oyster Souce \$12.00

Assorted Fresh Noodle \$12.00
General Clay Pot Mushroom \$13.00
Wok-Roasted Rice & Vegetables

Side Orders

Stir-Fried Spicy Garlic String Beans \$8.50
Purple Eggplant in Black Bean Souce \$9.00
Asian White Rice \$1.00
Wok-Roasted Fish with Ginger Garlic Marinade \$9.00
Kennedy Squash Wild Mushrooms and
Hiroots Vert \$9.00

Drinks

Wine Please See Our Wine List
San Pellegrino \$3.50
Evian \$3.00
Soda \$1.25
House Blend Coffees \$2.00
Décaffinated Coffees \$2.00

Tea Selections

Home-Made Jasmine Green Iced Tea (Unsweetened) \$1.50
White Tea with Honey or Cinnamon \$1.25
White Tea Chrysanthemum (Good for Eyeight) \$2.50
Black Tea Boo Li (Good for Headache) \$2.50
Estate Harvested Oolong (Good for Digestive System) \$2.50
Yellow Tea Ginseng (Good for Energy) \$2.50
Red Tea Ceylon (Good for Digestive System) \$2.50

Must See Our Tempting Sweet Menu
 Also — We Sell Our "Famous Joe's Almond Cookies"
 1 Dozen for \$2.50

Healthy Ingredients
 A 20% gratuity will be added to the bill for parties of 6 or more

Do you like Chinese food? Then you will like our new Executive Chef's Asian-Fusion Creations.

WELCOME TO "The World of a Hundred Tastes"

In the world, the preparation of food is an art form. The skillful art of Chinese chefs brings a wealth of ingredients to create dishes that are both delicious and healthy. This is an experience for the senses and meaning of nutrition.

Joseph Poon
 Culinary Instructor, Chef and Nutritionist
 Follows the Culinary Philosophy of Asia
 Europe and America where Cooking is the Art of Life and Pleasure

"The World of a Hundred Tastes"
 Chef Joe Poon's new book is a collection of more than 100 recipes from his Culinary Collection.
 Best in Authentic Asian Food Cuisine

"The World of a Hundred Tastes"
 New of Hong Kong Culinary Arts. Culinary Art is a Selection of Memorable and
 Exotic of Culinary Art in a Selection of Memorable and
 Unique from His Culinary Collection.

"My kitchen is open and my mind is
open too!"

If You Have Any Special Requests or Dietary
 Preferences, Please Let Your Server Know...
 Because "We Care!"

As Chef Joe says,
 "My kitchen is open and my mind is
 open too!"

You can also visit Chef Joe at www.watertmelon.org

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Lake Out Menu

Have you tried our very popular **MARKE & WALDEN** Philadelphian Clams? Spring Roll
Cold Roll
Wok
Grilled
Peking
Wok
Over
Wok
Wok
Safon
Roast
Joe's
Arch
with
Cottage
Cottage
Safon
Young
Pekin
Vegetable

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Take Out Menu

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ליד מלך ירושלים ח'ר וק'רי	
Chef's Specials	
Chen Pi Beef	\$13.95
Deep fried Beef filled with Chef's special sauce	
General Tso Chicken	\$12.95
Deep fried Chicken with Chinese Vegetables & Black Pepper sauce	
House Special Beef (hot plate)	\$13.95
Stir fried Beef with Chinese Vegetables combination	
House Special Chicken (hot plate)	\$12.95
Stir fried Chicken with vegetable combination	
Peking Hot Plate	\$14.95
Stir fried Chicken with Baby Corn, Salt Pepper & Snow Peas on hot plate	
Black Pepper Chicken	\$12.95
Stir fried Chicken with Onion, Snow Peas, Mushrooms, Pineapple & Black Pepper sauce	
Black Pepper Beef	\$13.95
Stir fried Beef with Onion, Snow Peas, Mushrooms, Pineapple & Black Pepper sauce	
House Special Black Pepper	\$14.95
Stir fried Beef with Onion, Snow Peas, Mushrooms, Pineapple & Black Pepper sauce	
Two Kings - Combination	\$13.95
Stir fried Chicken breast & tender Beef with Chinese Vegetables	
Happy Family	\$13.95
Stir fried Chicken, tender Beef with sliced Tofu & Chinese Vegetables	
Sesame Chicken	\$13.95
Deep fried Chicken with Sesame Chef's special sauce	
Sesame Beef	\$14.95
Deep fried Beef with Sesame Chef's special sauce	
Shanghai Chicken	\$12.95
Stir fried Chicken with Peas, Carrots, Onions, Nappa, Water Chestnuts & Tomato sauce	
Two Flavor Chicken	\$14.95
Chicken with Snow Peas, Carrots, Bamboo Shoots, Nappa, Water Chestnuts & Two flavor sauce	
Fried Rice	
Chicken	\$8.95
Beef	\$8.95
Vegetables	\$7.95
Flour Special	\$7.95
Chop Suey	
Chicken	\$10.95
Beef	\$12.95
Vegetables	\$9.95
House Special	\$12.95
Soup	
Egg Drop Soup	\$2.95
Won Ton Soup	\$2.50
Hot & Sour Soup	\$2.50
Chicken & Rice Soup	\$2.00
Bean Curd Soup	\$2.95
Egg Tan Soup	\$3.50
Appetizers	
Beef Egg Roll	\$2.00
Vegetable Egg Roll	\$2.00
Fried Won Ton (6)	\$3.50
Garlic Wings	\$5.95
Buffalo Wings	\$5.95
Sesame Cold Noodles	\$3.95
Steamed Dumplings	\$5.95
Vegetables	
Vegetable Delight	\$9.95
Chinese Vegetables & Eggplant	\$9.95
Chinese Combination Vegetables	\$9.95
Eggplant with Garlic sauce	\$9.95
Peking Vegetables	\$9.95
Szechuan Bean Curd	\$9.95
Tomato Eggs	\$8.95
Lou Mein Soft Noodles Chow Mein Crisp Noodles	
Chicken	\$10.95
Beef	\$12.95
Vegetables	\$9.95
House Special	\$12.95



美味蘭州拉麵
Lan Zhou Hand Drawn Noodle House
927 Race Street, Philadelphia, PA 19107
Tel: 215 - 923 1550

Open Hours: Sunday-Wednesday: 11am-9pm • Thursday: 11am-4pm • Friday & Saturday: 11am-10pm

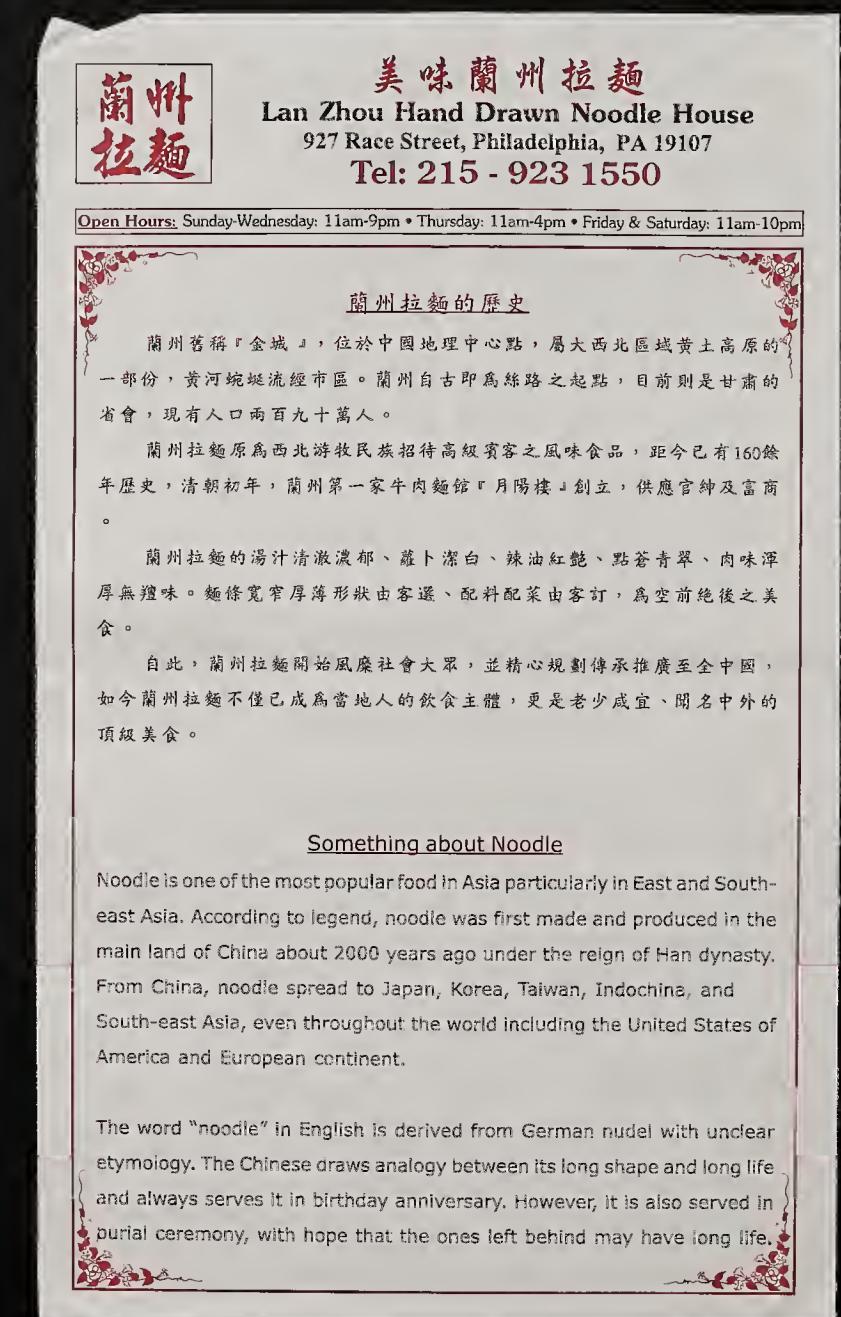
頭	盤	Appetizers
牛	肉	Marinated Slice Beef.....6.50
豬	耳	Spicy Pig Ears.....6.50
大	腸	Marinated Intestine.....5.00
水	鴨	Marinated Duck (Half).....7.00
牛	筋	Marinated Beef Tendons.....6.50
酸	菜	Sour and Spicy Napa.....3.00
辣	筋	Spicy Beef Tendons.....6.50

招	牌	拉	麵	Hand Drawn Noodle Soup
或	刀	削	麵	or Shaved Noodle Soup
牛	肉	麵	麵	Slice Beef Noodle Soup.....4.75
牛	肺	麵	麵	Beef Brisket Noodle Soup.....5.00
牛	尾	麵	麵	Ox Tail Noodle Soup.....5.50
牛	排	麵	麵	Steamed Ox Spare Ribs.....5.50
羊	肉	麵	麵	Lamb Noodle Soup.....5.50
海	鮮	麵	麵	Seafood Noodle Soup.....5.50 (Shrimp, Scallops, Clam, Fish Ball with Noodle Soup, Must Try!)
花	蛤	麵	麵	Clam Noodle Soup.....5.50
蒸	丸	麵	麵	Meat Ball Noodle Soup.....4.00 (Pork and Chop Vegetable in Thin Meat Wrap)
魚	九	麵	麵	Fish Ball Noodle Soup.....4.00
菜	蛋	麵	麵	Egg and Vegetable Noodle Soup.....3.50
燒	鴨	麵	麵	Roast Duck Noodle Soup.....5.00
牛	葉	麵	麵	Beef Triple Noodle Soup.....4.00
牛	肚	麵	麵	Ox Stomach Noodle Soup.....4.50
炸	醬	麵	麵	Pork with Soy Sauce.....4.50
拌				Noodle with Peanut Sauce.....3.00

可以選擇拉麵，米粉，粉干，或河粉
choice of Hand Drawn Noodle, Mei Fun, Thick Noodle or Ho Fun
可加煎蛋 (\$0.50)，鹹蛋 (\$0.50)
Fried Egg...\$0.50 Marinated Egg...\$0.50

湯	九	類	Soup
魚	丸	湯	Fish Ball Soup.....3.00
蒸	丸	湯	Meat Ball Soup.....3.00
雲		吞	Wonton Soup.....2.00

素	菜	類	Vegetable
炒	通	菜	Sauted Chinese Tone Choy Vegetables.....7.95
炒	豆	苗	Sauted Snow Pea Leaf.....7.95
炒	菠	菜	Sauted Spinach.....6.95



美味蘭州拉麵

Lan Zhou Hand Drawn Noodle House

927 Race Street, Philadelphia, PA 19107

Tel: 215 - 923 1550

Open Hours: Sunday-Wednesday: 11am-9pm • Thursday: 11am-4pm • Friday & Saturday: 11am-10pm

蘭州拉麵的歷史

蘭州舊稱「金城」，位於中國地理中心點，屬大西北區域黃土高原的一部份，黃河蜿蜒流經市區。蘭州自古即為絲路之起點，目前則是甘肅的省會，現有人口兩百九十萬人。

蘭州拉麵原為西北游牧民族招待高級賓客之風味食品，距今已有160餘年歷史，清朝初年，蘭州第一家牛肉麵館『月陽樓』創立，供應官紳及富商。

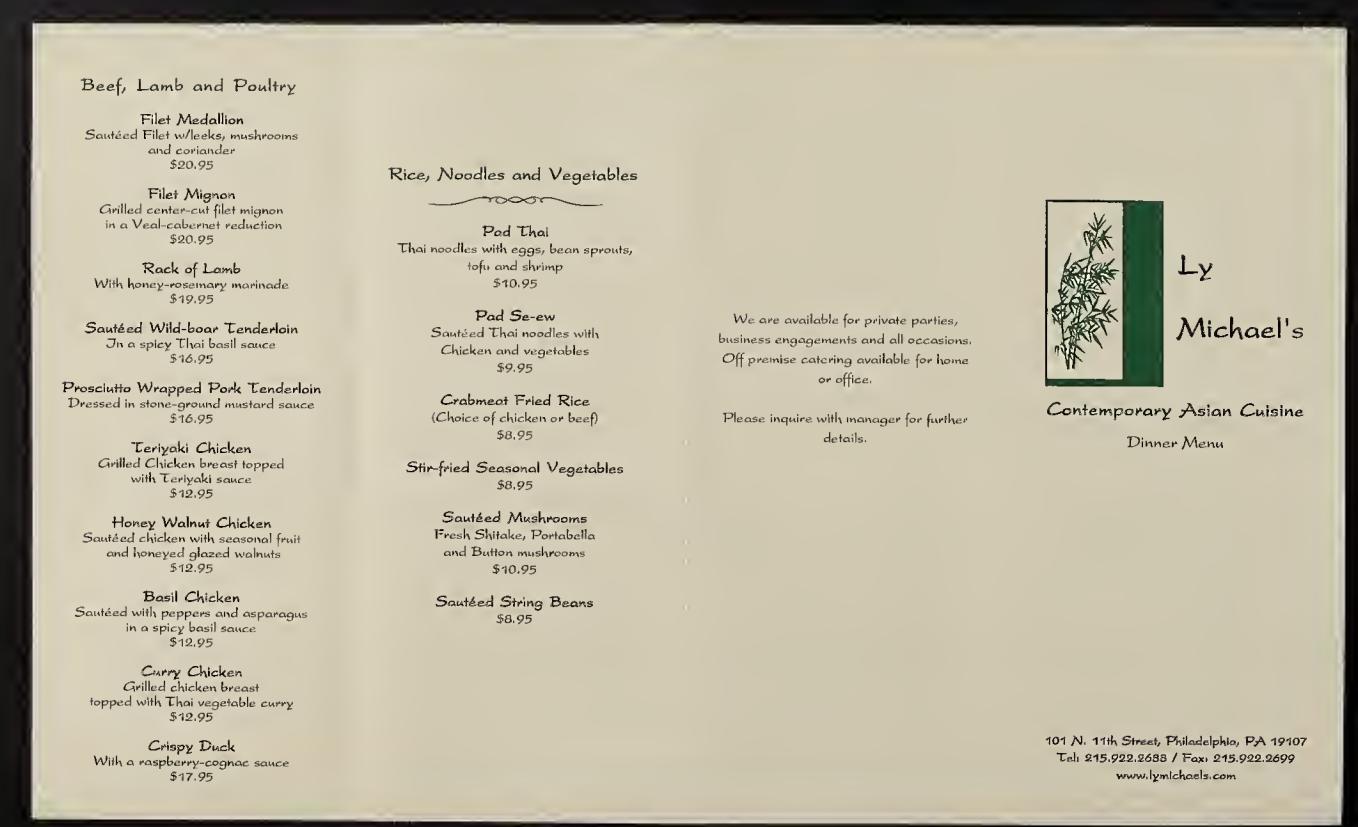
蘭州拉麵的湯汁清澈濃郁、蘿卜潔白、辣油紅艷、點蒼青翠、肉味淳厚無羶味。麵條寬窄厚薄形狀由客選、配料配菜由客訂，為空前絕後之美食。

自此，蘭州拉麵開始風靡社會大眾，並精心規劃傳承推廣至全中國，如今蘭州拉麵不僅已成為當地人的飲食主體，更是老少咸宜、聞名中外的頂級美食。

Something about Noodle

Noodle is one of the most popular food in Asia particularly in East and South-east Asia. According to legend, noodle was first made and produced in the main land of China about 2000 years ago under the reign of Han dynasty. From China, noodle spread to Japan, Korea, Taiwan, Indochina, and South-east Asia, even throughout the world including the United States of America and European continent.

The word "noodle" in English is derived from German *nudel* with unclear etymology. The Chinese draws analogy between its long shape and long life and always serves it in birthday anniversary. However, it is also served in burial ceremony, with hope that the ones left behind may have long life.



Beef, Lamb and Poultry

Filet Medallion
Sautéed Filet w/leeks, mushrooms
and boursin
\$20.95

Filet Mignon
Grilled center-cut filet mignon
in a Veal-cabernet reduction
\$20.95

Rack of Lamb
With honey-rosemary marinade
\$19.95

Sautéed Wild-boar Tenderloin
In a spicy Thai basil sauce
\$16.95

Prosciutto Wrapped Pork Tenderloin
Dressed in stone-ground mustard sauce
\$16.95

Teriyaki Chicken
Grilled chicken breast topped
with Teriyaki sauce
\$12.95

Honey Walnut Chicken
Sautéed chicken with seasonal fruit
and honey-glazed walnuts
\$12.95

Basil Chicken
Sautéed with peppers and asparagus
in a spicy basil sauce
\$12.95

Curry Chicken
Grilled chicken breast
topped with Thai vegetable curry
\$12.95

Crispy Duck
With a raspberry-cognac sauce
\$17.95

Rice, Noodles and Vegetables

Pad Thai
Thai noodles with eggs, bean sprouts,
tofu and shrimp
\$10.95

Pad Se-ew
Sautéed Thai noodles with
Chicken and vegetables
\$9.95

Crabmeat Fried Rice
(Choice of chicken or beef)
\$8.95

Stir-fried Seasonal Vegetables
\$8.95

Sautéed Mushrooms
Fresh Shiitake, Portabella
and Button mushrooms
\$10.95

Sautéed String Beans
\$8.95

We are available for private parties,
business engagements and all occasions.
Off premise catering available for home
or office.

Please inquire with manager for further
details.



Ly
Michael's

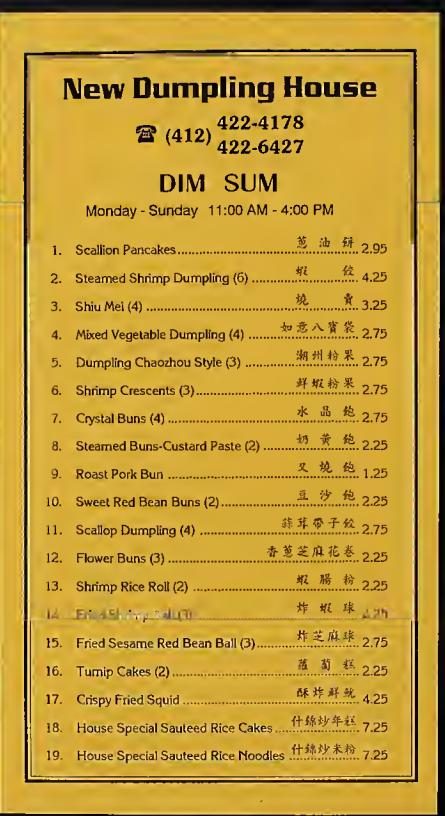
Contemporary Asian Cuisine
Dinner Menu

101 N. 11th Street, Philadelphia, PA 19107
Tel: 215.922.2658 / Fax: 215.922.2699
www.lymichaels.com

Appetizers		Soups		Entrees	
Spring Rolls Seasoned chicken and cabbage \$4.95	Portabella Mushrooms Baked with blend of goat and cream cheeses topped with crabmeat \$6.95	Seafood Dumpling Stuffed with a combination of shrimp, scallops and salmon \$4.50	Grilled Diver Scallops Glazed with a white wine sauce \$17.95		
Crab Cakes Served with mango chutney \$6.95	Chicken Satay Grilled skewered chicken breast served with peanut sauce and tossed cucumber salsa \$5.95	Curry Mussels & clams New Zealand Green Mussels and little neck clams in curry broth \$5.50	Garlic Shrimp In a Thai garlic sauce \$17.95		
Pot Stickers Pork, scallions and cabbage filling (steamed or pan-fried) \$5.95	Sampler Spring Roll, Crab Cake, Duck Dumpling, Pot Sticker and Corn Fritter \$8.95	Lemongrass Light Thai-style hot and sour soup with shrimp and fresh pineapple \$4.50	Kung Pao Sautéed shrimp and scallops with cashews in a roasted pepper sauce \$18.95		
Curry Chicken Dumplings Minced chicken w/mushrooms in yellow Curry \$5.95	Saku Tuna Lightly seared poppy seed encrusted Saku Tuna \$7.95	Chicken Coconut Chicken with cream of coconut and mushrooms \$4.95	Caramelized Shrimp In a orange zest caramelized ginger sauce \$17.95		
Duck Dumplings With scallion and shiitake mushroom sauce \$6.95	Spicy Tuna Roll With wasabi and soy sauce \$5.95	Baby Greens Tossed baby greens with a citrus vinaigrette \$5.50	Crab Cakes Lump crab meat encrusted with macadamia nuts \$18.95		
Golden Pouches Seasoned ground shrimp wrapped in rice paper served with a sweet garlic dipping sauce \$5.95	Fusion Roll Wrapped lump crabmeat and cream-cheese \$5.95	Caesar Caesar dressing with homemade croutons \$4.95	Seafood Medley Combination of fish, scallops, salmon and mussels \$19.95		
Crabmeat Corn Fritters Served with Pineapple chutney \$5.95	Vegetarian Tempura Lightly battered seasonal vegetables \$5.95	Garden Served with Japanese ginger dressing \$4.95	Penang Today Little neck clams, shrimp and scallops in Penang Curry \$19.95		
Calamari With sweet and sour spicy dipping sauce \$5.95	Shrimp Tempura Roll With wasabi and soy sauce \$5.95	Grilled Filet Mignon Tossed romaine topped with grilled filet mignon in a Lime dressing \$8.95	Striped Bass With balsamic vinegar, scallions and shiitake mushrooms \$18.95		
Little Neck Clams In a garlic basil broth \$6.95	Smoked Salmon and Tuna Sushi Thinly sliced smoked salmon and Ahi Tuna with Sushi rice \$8.95	Crispy Calamari Served over bed of field greens Tossed with Balsamic vinaigrette \$6.95	Salmon Atlantic salmon topped with lump crabmeat in a Thai curry sauce \$18.95		
New Zealand Green Mussels In Black Bean sauce \$6.95			Tuna Rosemary-lemon grass rub with lime and cilantro \$16.95		
			Whole Fish Crispy pan-fried fish with a Thai tamarind sauce \$ Market Price		



<i>Appetizers</i>	
1.	Egg Roll 1.00
2.	Wonton Soup 2.00
3.	Egg Drop Soup 2.00
4.	Hot and Sour Soup 4.25
5.	House Special Soup 5.95
6.	Scalloped Soup 5.95
<i>Soup (with Fried Noodles)</i>	
7.	Vegetable Chow Mein 4.75
8.	Mushroom Chow Mein 4.95
9.	Chicken or Pork Chow Mein 4.85
10.	Beef Chow Mein 5.75
11.	Shrimp Chow Mein 6.45
12.	Crab Chow Mein 6.35
13.	Lobster Chow Mein 8.35
<i>Chow Mein (with Rice and Noodles)</i>	
14.	Vegetable or Mushroom Chow Suey 4.95
15.	Chicken or Pork Chow Suey 5.55
16.	Beef Chow Suey 5.95
17.	Shrimp Chow Suey 6.50
18.	Lobster Chow Suey 8.75
<i>Fried Rice</i>	
19.	Plain Fried Rice 4.00
20.	Vegetable Fried Rice 5.00
21.	Roast Pork or Chicken Fried Rice 5.25
22.	Crab Meat Fried Rice 5.25
23.	Shrimp Fried Rice 6.85
24.	Beef Fried Rice 6.15
25.	Young Choi Fried Rice 6.95
26.	Lobster Fried Rice 8.95
<i>Chicken Dishes (with Rice)</i>	
27.	Chicken with Broccoli 7.25
28.	Chicken with Bean Sprouts 7.25
29.	Chicken with Black Bean Sauce 7.25
30.	Chicken with Bean Curd 7.25
31.	Chicken with Snow Peas 7.25
32.	Chicken with Cashew Nuts 7.25
33.	Chicken with String Bean 7.25
34.	Chicken with Mushroom 7.25
35.	Chicken with Oyster Sauce 7.25
36.	Moo Goo Gai Pan 7.25
37.	Chicken with Garlic Sauce 7.25
38.	Turkey Chicken 7.25
<i>Chef's Special (with Rice)</i>	
S 1.	HAPPY FAMILY 10.55 <small>(Shrimp, chicken, roast pork, lobster & Chinese vegetables)</small>
S 2.	SEAFOOD DELIGHT 10.85 <small>(Shrimps, lobsters, scallops & oysters w/ Chinese vegetables)</small>
S 3.	BONELESS CHICKEN 8.95 <small>(Baked chicken with Chinese vegetables)</small>
S 4.	HAWAII FIVE O 10.95 <small>(Fried shrimp, chicken, roast pork and beef with mixed vegetables in house special sauce)</small>
S 5.	LEMON CHICKEN 8.95
S 6.	FOUR SEASON 9.50
S 7.	MOO SHU SHRIMP OR CHICKEN 8.95
S 8.	LEMON SHRIMP 10.95
S 9.	LA-SUEE CHICKEN 8.55 <small>(Caterpillar beans, chicken, baked in a dressing)</small>
S 10.	ORANGE BEEF OR CHICKEN 8.55 <small>(Slice of beef or chicken dry sautéed over high heat flame w/ orange juice)</small>
S 11.	SESAME CHICKEN OR BEEF 8.75
S 12.	SHRIMP & SCALLOP W. GARLIC SAUCE 8.95
S 13.	HUNAN STYLE CHICKEN OR BEEF 7.95
S 14.	STEAK KEEF 8.30
S 15.	SZECHUAN STYLE SHRIMP 8.70
S 16.	KUNG PO CHICKEN 7.95
S 17.	PEKING DUCK W. VEGETABLES 10.95
S 18.	CRISPY DUCK 10.95
S 19.	FISH WITH GARLIC SAUCE 9.50
S 20.	DICED CHICKEN AND SHRIMP 8.25
<i>Beef (with Rice)</i>	
39.	Pepper Steak with Onions 7.50
40.	Pepper Steak with Tomatoes 7.95
41.	Beef with Bean Sprouts 7.00
42.	Beef with Chinese Vegetable 7.50
43.	Beef with Bean Curd 7.50
44.	Beef with Oyster Sauce 7.00
45.	Beef with Broccoli 7.50
46.	Beef with Snow Peas 7.50
47.	Beef with Bean Curd 7.50
48.	Shredded Beef with Garlic Sauce 7.50
49.	Curry Beef 7.50
50.	Beef with String Bean 7.50
<i>Seafood (with Rice)</i>	
51.	Lobster Sauce 3.75
52.	Shrimp with Lobster Sauce 8.95
53.	Shrimp with Oyster Sauce 8.95
54.	Shrimp with Chinese Vegetables 8.95
55.	Shrimp with Pepper & Tomatoes 8.95
56.	Shrimp with Bean Sprouts 7.50
57.	Shrimp with Broccoli or Snow Peas 8.95
58.	Shrimp with Cashew Nuts 8.35
59.	Baby Shrimp with String Bean 7.20
60.	Shrimp with Garlic Sauce 8.95
61.	Shrimp with Vegetables 8.35
62.	Hot and Spicy Shrimp 8.35
63.	Lobster Cantonese Style 8.95 <small>Seasonal Price</small>
64.	Curry Shrimp 8.95
65.	Shrimp and Chicken with Broccoli 8.35
<i>Pork (with Rice)</i>	
66.	Roast Pork with String Bean or Bean Sprouts 7.00
67.	Roast Pork with Chinese Vegetables or Mushroom 7.00
68.	Roast Pork with Broccoli or Snow Peas 7.00
69.	Roast Pork with Bean Curd 7.00
70.	Roast Pork with Almond Oing 7.00
71.	Pork with Garlic Sauce 7.00
72.	Hot and Spicy Pork 7.00
<i>Egg Foo Young (with Rice)</i>	
73.	Vegetable Egg Foo Young 5.50
74.	Roast Pork or Chicken Egg Foo Young 5.50
75.	Beef or Shrimp Egg Foo Young 5.95
76.	Lobster Egg Foo Young 8.75
<i>Vegetables (with Rice)</i>	
77.	Stir Fried Broccoli 5.35
78.	Bean Curd with Broccoli 5.45
79.	Mixed Chinese Vegetables 5.95
80.	Sautéd String Bean 5.35
81.	Broccoli or Eggplant with Garlic Sauce 5.65
<i>Lo Mein (with Rice)</i>	
82.	Vegetable Lo Mein 5.50
83.	Roast Pork or Chicken Lo Mein 5.90
84.	Beef Lo Mein 6.25
85.	Shrimp Lo Mein 6.95
86.	Crab Meat Lo Mein 6.25
87.	Subgum Lo Mein 7.35
88.	Singapore Rice Noodle 7.25
<i>Hot and Spicy</i>	
We can alter the spice according to your taste.	



New Dumpling House

餃子樓
Chinese Restaurant

2138 Murray Ave. (Between Phillips & Douglas)
Squirrel Hill, Pittsburgh, PA 15217

(412) 422-4178
(412) 422-6427

ALL DAY FREE DELIVERY

ON ALL ORDERS OVER \$10.00 TO LIMITED AREAS

CHEF'S AUTHENTIC SPECIALTIES

* Chick'n Roll w/ Vegetables	9.95
Tender white meat of chicken rolled w/ raw vegetables & accented w/ special	
Homemade Yellow Bird	9.95
Stuffed bamboo skin w/ black mushrooms, water-melon & micro-fried-to-fa. Especially	
A healthy dish for weight watchers.	
Cany Delight 菜肴大會	11.25
Shrimp, chicken & beef, all served w/ a variety of spicy sauce.	
Triple Delight 三元及第	11.25
Lg. 1/2 lb. egg roll, 1/2 lb. rice, 1/2 lb. meat, 1/2 lb. veg., chicken & house special sauce	

MOO SHU (with 4 Pancakes)

98 Moo Shu Vegetable	6.95
99 Moo Shu Pork	7.50
95 Moo Shu Chicken	7.95
96 Moo Shu Beef	8.50
97 Moo Shu Shrimps	9.75

NOODLES & FRIED RICE

98 Fried Rice (Pork, Vegetable, Beef or Chicken)	4.75
99 Shrimp Fried Rice	5.25
100 Yang Chow Fried Rice	5.50
101 Lo Mein (Pork, Vegetable, Beef or Chicken)	5.25
102 Honey-Mustard Lo Mein	5.75
103 House Special Lo Mein	5.75
104 Chow Mein (Pork, Vegetable, Beef, Chicken or Shrimp)	5.50
105 Chow Fun (Pork, Vegetable, Beef, Chicken or Shrimp)	6.25

EGG FOO YOUNG

106 Beef Egg Foo Young	6.75
107 Chicken Egg Foo Young	6.50
108 Shrimp Egg Foo Young	7.25
109 Pork Egg Foo Young	6.50
110 Combination Egg Foo Young	7.95

HEALTH FOOD SECTION

(All Steamed with Ginger or Brown Sauce on the Side)

1 Mixed Vegetables with Shrimp	9.50
2 Mixed Vegetables with Chicken	8.25
3 Chicken with Broccoli	8.25
4 Shrimps with Broccoli	9.50
5 Mixed Chicken & Vegetables	9.50
6 Snow Peas and Waterchestnut	7.75
7 Beef Broccoli	8.50
8 Steamed Broccoli and Bean Curd	7.50

HOT & SPICY

We can alter the spice according to your taste. Other culinary delight, if not presented in this menu, can be prepared to your taste upon request.

LUNCH SPECIAL

Monday - Saturday 11:00 a.m. - 3:30 p.m.
(All Dishes Served with Steam Rice or Fried Rice, and
Choice of Soup (Egg Drop, Wonton, Hot & Sour) or Egg Roll

1 Baby Shrimps with Lobster Sauce	4.75
2 Baby Shrimps with Garlic Sauce	4.75
3 Baby Shrimps with Hot Pepper Sauce	4.75
4 Baby Shrimps with Garlic Sauce	4.75
5 Baby Shrimps with Hot Pepper Sauce	4.75
6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. 25. 26. 27.	
1. Baby Shrimps with Lobster Sauce	4.75
2. Baby Shrimps with Garlic Sauce	4.75
3. Baby Shrimps with Hot Pepper Sauce	4.75
4. Baby Shrimps with Garlic Sauce	4.75
5. Baby Shrimps with Hot Pepper Sauce	4.75
6. Baby Shrimps & Shrimps Combination	4.75
7. Baby Shrimps & Chicken	4.50
8. Sweet Sour Chicken	4.50
9. Chicken with Garlic Sauce	4.50
10. Chicken with Hot Pepper Sauce	4.50
11. Chicken with Cashew Nuts	4.50
12. Double Cooked Sliced Pork	4.50
13. Beef with Broccoli	4.50
14. Beef with Broccoli	4.50
15. Beef with Garlic Sauce	4.50
16. Beef with Garlic Sauce	4.50
17. Mixed Chinese Vegetables	4.50
18. General Tso's Chicken	5.25
19. Lo Mein (Chicken, Veg, Beef, Pork)	4.75

HOUSE SPECIAL LUNCHEONS

20. Empress Chicken	5.50
21. Ma-La Chicken	5.50
22. Crispy Pork	5.50
23. Orange Beef	5.50
24. Shrimp Arancini	5.25
25. Ma-La Shrimp and Scallops	6.25
26. Triple Delight	6.25
27. House Special Bean Curd	6.25

Pittsburgh MAGAZINE AT TABLE

Table Talk

The New Dumpling House (2138 Murray Ave., Squirrel Hill), w/ chefs imported from Taiwan, is a breath of fresh Szechuan & Hunan in Pittsburgh's Chinese eating scene. Select from the "Chef's Authentic Specialties" section of the menu, and you'll never eat General Tso's chicken again — although they offer that too!

WE ALSO SERVE BROWN RICE

TAKE OUT - EAT IN

(This Menu Is For Take Out Only)

OPEN HOUR:

Mon. - Thur. 11:00 AM - 10:00 PM
Fri. & Sat. 11:00 AM - 11:00 PM
Sunday 11:00 PM - 10:00 PM

VISA, Master Card, American Express

Party Order Welcome

We Serve Dim Sum

Monday - Sunday 11:00 AM - 4:00 PM

APPETIZERS			BEEF & LAMB
虾	卷	1. Shrimp Roll	1.00
鱼	卷	2. Egg Roll	1.20
海参	卷	3. Scallion Pancake	2.95
海参	烧	4. Scallion (Fried or Steam) (6) (Choice of Vegetable or Pork)	3.75
海参	烧	4. Shrimp Dumpling (8)	4.95
海参	烧	5. ★ Shouhsun Dumpling in Hot Sesame Sauce (8)	3.75
海参	烧	6. Bar-B-Q Spare Ribs (6)	5.75
海参	炸	7. Fried Chicken Finger	4.50
海参	炸	8. Fried Chicken Wings (6)	3.95
海参	炸	9. ★ Hacked Chicken in Hot Sauce	4.25
海参	炸	11. Fried Shrimps (4)	4.25
海参	炸	13. Cold Noodles with Sesame Sauce	3.75
海参	炸	14. ★ Noodles with Peking Style Meat Sauce	4.25
海参	炸	15. Pu-Pu Platter (For 2)	10.25
Includes Shrimp Roll, Fried Chicken Finger, Bar-B-Q Spare Ribs, Fried Chicken Wings, Fried Shrimps, Teriyaki Beef			
HOUSE SPECIAL APPETIZERS			POULTRY
杭	水	A-1 Imperial Dumpling (6)	3.95
杭	水	A-2 Roast Pork	4.25
杭	菜	A-3 Spinach Beef	4.25
杭	料	A-4 Crispy Fried Squid	5.25
杭	饭	A-5 Chicken Dumpling (6) (Fried or Steam)	3.95
SOUP		PL. QT.	CHICKEN
蛋	花	16. Egg Drop Soup	1.15 2.25
蛋	花	17. Wonton Soup	1.25 2.40
蛋	花	18. ★ Hot & Sour Soup	1.25 2.40
蛋	花	19. Bean Curd Vegetable Soup (For 2)	3.50
蛋	花	20. Chicken & Gold Mushroom Soup (For 2)	4.50
蛋	花	21. Beef & Tomato Soup (For 2)	4.25
蛋	花	22. Phoensis & Onion Soup (For 2)	4.75
蛋	花	23. Seafood Delight Soup (For 2)	4.75
蛋	花	24. ★ Hot & Sour Seafood Soup (For 2)	4.75
蛋	花	25. House Special Soup (For 2)	4.50
SEA FOOD			MIXED VEGETABLE
干	贝	26. ★ Baby Shrimps with Chili Sauce	8.50
干	贝	27. ★ Baby Shrimps with Hot Pepper Sauce	8.50
干	贝	28. Baby Shrimps with Cashewnuts	8.50
干	贝	29. Shrimp with Broccoli	9.50
干	贝	30. ★ Prawn with Chili Sauce	9.50
干	贝	31. ★ Prawn with Lemon	9.50
干	贝	32. Sweet & Sour Shrimp	9.50
干	贝	33. ★ Shrimp with Black Bean Sauce	9.50
干	贝	34. Shrimp with Mixed Vegetable	9.50
干	贝	35. Shrimp with Lobster Sauce	9.50
干	贝	36. ★ Shrimp with Garlic Sauce	9.50
干	贝	37. ★ Shrimp with Spicy Tea Sauce	9.50
干	贝	38. ★ Scallops with Garlic Sauce	9.95
干	贝	39. ★ Scallops with Black Bean Sauce	9.95
干	贝	40. ★ Scallops with Hot Pepper Sauce	9.95
干	贝	41. ★ Scallops with Chili Sauce	9.95
干	贝	42. ★ Scallops and Shrimp with Garlic Sauce	9.95
★ HOT & SPICY			EGGPLANT
S 1. Peking Duck		半斤	58. Chicken with Mixed Vegetable
S 2. Crispy Duck Szechuan Style		香酥 鸭 肉 片	59. Chicken with Snow Peas
S 3. ★ Sliced Duckling w. Ginger Sprouts		香 菜 鸭 肉 片	60. Moo Goo Gal Pan
S 4. Royal Duck		脆 鸭 肉 片	61. Chicken with Broccoli
S 5. ★ Human Spicy Crispy Fish		脆 皮 金 鱼 Season Price	62. Chicken with Black Mushroom & Bamboo Shoot
S 6. ★ General Tso's Chicken		宫 炸 鸡 肉	63. ★ Shredded Beef Szechuan Style
S 7. ★ Orange Flamed Chicken or Beef		麻 皮 鸡 肉	64. ★ Shredded Beef with Garlic Sauce
S 8. Lemon Chicken		柠檬 鸡 肉	65. ★ Beef in Curry Sauces
S 9. Honey Chicken		蜜 蜂 鸡 肉	66. ★ Beef with Snow Peas
S 10. Mandarin Chicken		無 名 鸡 肉	67. ★ Lamb with Black Bean Sauce
S 11. ★ Ma-La Chicken		麻辣 鸡 肉	68. ★ Human Lamb
S 12. Crispy Pork		脆 猪 肉	69. ★ Lamb in Two Style
S 13. House Special Bean Curd		本 樂 豆 腐	
S 14. ★ Happy Sesame Seed of Chicken		芝麻 鸡 肉	
S 15. ★ Gold Crispy Shrimps		脆 皮 虾	
S 16. ★ Ocean Flower Prawns		湘 式 虾	
S 17. Happy Family		全家福	
S 18. ★ Happy Trio		酒 飲 三 丁	
S 19. Triple Delight		三 元 及 第	
S 20. ★ Ma-La Seafood		麻辣 海 鲍	
S 21. Seafood Delight		海 鲜 大 盒	
S 22. ★ Dragon and Phoenix		龙 凤 配	
S 23. ★ Shredded Beef with Chinese Vegetables			
S 24. ★ Shredded Beef with Mixed Vegetable			
S 25. ★ Shredded Beef with Broccoli			
S 26. ★ Shredded Beef with Black Mushroom			
S 27. ★ Shredded Beef with Bamboo Shoot			
S 28. ★ Shredded Beef with Chinese Cabbage			
S 29. ★ Shredded Beef with Carrot			
S 30. ★ Shredded Beef with Celery			
S 31. ★ Shredded Beef with Chinese Cabbage			
S 32. ★ Shredded Beef with Chinese Cabbage			
S 33. ★ Shredded Beef with Chinese Cabbage			
S 34. ★ Shredded Beef with Chinese Cabbage			
S 35. ★ Shredded Beef with Chinese Cabbage			
S 36. ★ Shredded Beef with Chinese Cabbage			
S 37. ★ Shredded Beef with Chinese Cabbage			
S 38. ★ Shredded Beef with Chinese Cabbage			
S 39. ★ Shredded Beef with Chinese Cabbage			
S 40. ★ Shredded Beef with Chinese Cabbage			
S 41. ★ Shredded Beef with Chinese Cabbage			
S 42. ★ Shredded Beef with Chinese Cabbage			
S 43. Beef with Mixed Vegetable			8.50
S 44. ★ Hunan Beef			8.50
S 45. Beef with Broccoli			8.50
S 46. Pepper Steak			8.50
S 47. Mongolian Beef			8.50
S 48. Beef with Black Mushroom & Bamboo Shoot			8.50
S 49. ★ Shredded Beef Szechuan Style			8.50
S 50. ★ Shredded Beef with Garlic Sauce			8.50
S 51. ★ Beef in Curry Sauces			8.50
S 52. ★ Beef with Snow Peas			8.50
S 53. ★ Lamb with Black Bean Sauce			8.95
S 54. ★ Lamb with Black Bean			9.25
S 55. ★ Lamb in Two Style			9.25

麵		Egg Noodle Soup/ Mi Nước		麵	Steam Rice Platter / Cơm Diă
中州 麵		E1. Chou Jou Flat Egg Noodle Soup	5.25	碳板麵	
海鮮湯 麵		E2. Seafood with Egg Noodle Soup	5.50	R1. Charbroiled Shrimp Marinated with Lemon Grass on Rice.....	
蝦仁湯 麵		E3. Shrimp with Egg Noodle Soup	4.95	R2. Charbroiled Squid with Lemon Grass on Rice.....	
牛腩湯 麵		E4. Beef Brisket Egg Noodle Soup Hong-Kong Style.....	5.25	R3. Charbroiled Beef with Lemon Grass on Rice.....	
牛片湯 麵		E5. Beef with Egg Noodle Soup.....	5.15	R4. Charbroiled Chicken with Lemon Grass on Rice.....	
火鍋湯 麵		E6. Roast Duck w. Egg Noodle Soup....	4.95	R5. Charbroiled Pork with Lemon Grass on Rice.....	
火鍋 湯 麵		E7. Roast Pork w. Egg Noodle Soup	4.95	R6. Charbroiled Pork Chop with Lemon Grass on Rice.....	
丸子湯 麵		E8. Fish Balls Egg Noodle Soup.....	4.95	R7. Roast Pork with Steamed Vegetable on Rice	
素湯 麵		E9. Mix Vegetable Egg Noodle Soup	4.95	R8. Roast Duck w/ Steamed Vegetable	
素湯 麵		(Please let server know chicken or veg. Stock) Mi Rau Cải		R9. Soy Sauce Duck with Steamed Vegetable	
虾蝦水餃麵		E10. Shrimp Dumpling with Egg Noodle Soup	4.75	Còn Vermicelli/Bún Vermicelli/Bún	
虾蝦春捲麵		E11. Shrimp Wanton with Egg Noodle Soup	4.50	Vietnamese Style Vermicelli are served with bean sprout, shredded lettuce, cucumber, mint topped pickle carrot, radish, scallion oil, Crust - roasted with a touch of fish vinaigrette sauce	
虾蝦水餃湯		E12. Shrimp Dumpling Soup	4.75	B1. Charbroiled Shrimp w/Lemon Grass on Vermicelli	
虾蝦春捲湯		E13. Shrimp Wanton Soup	4.50	B2. Charbroiled Squid w. Lemon Grass on Vermicelli	
		Hoành Thành Tôm		B3. Charbroiled Beef w. Lemon Grass on Vermicelli	
				B4. Charbroiled Pork w. Lemon Grass on Vermicelli	
				B5. Charbroiled Chicken with Lemon Grass on Vermicelli	
				B6. Vietnamese Spring Rolls on Vermicelli	
Mi Tun/Cai Tun Noodle Soup					
米粉麵 粉		Bún/Bánh Canh			
福及米 粉		L1. Ying-Yang Noodle Fu - Kien Style ..	5.75		
福化米 粉		Bún Mi Phúc Kiến			
海鮮米 粉		L2. * Hué Style Vermicelli Noodle Soup ..	5.95		
海鮮粉		Bún Bò Huế			
沙爹海鮮粉		L3. Seafood Lai Fun	5.50		
沙爹海鮮粉		Bánh Canh Đề Biển			
豬子粉 粉		L4. * Satay Seafood Lai Fun	5.95		
豬子粉 粉		Saté Bánh Canh Đề Biển			
		L5. Pig's Feet Lai Fun	5.50		

Nice

Chinese Noodle House



1038 Race Street

Philadelphia, PA 19107

Tel: (215) 625-8392

飲 品 Assorted Drink - Giải Khát		小 食 Appetizer - Khai Vị		主 食 主 食	
熱 咖 啡 D1.	Espresso Coffee1.75 Cafe den nồng	南 洲 虾 卷 A1.	House Special Shrimp Rolls (6 pieces)5.95 Chả Giò Triều Châu (6)	豆 爪 猪 肉 C4.	Thousand - year - egg w/ Shredded Pork Congee4.75 Cháo Thịt Heo Trứng Bách Thảo
宮 咖 啡 D2.	Espresso Coffee w/Ice1.75 Cafe den Đá	潮 洲 蛋 热 A2.	Chou Jou Fried Rice Cake4.50 Bột Chiên Triều Châu	香 菜 鳜 鱼 C5.	Shredded Chicken Congee4.75 Cháo Gà Xé Khoai
熱 咖 啡 加 味 D3.	Espresso Coffee with Condense Milk2.00 Cafe Sữa Nóng	潮 洲 海 鸭 汤 (1/4) A3.	Soy Sauce Duck Cháo Jau Style (1/4)5.25 Vị Phè Lẩu (1/4)	牛 肉 粥 C6.	Beef Congee4.75 Cháo Thịt Bò
宮 咖 啡 加 味 D4.	Espresso Ice Coffee with Condense Milk2.00 Cafe Sữa Đá	明 叫 火 鸭 (1/4) A4.	Roast Duck (1/4)5.25 Vịt Quay (1/4)	猪 血 粥 C7.	Pig's Blood Congee4.75 Cháo Huyết Heo
三 也 冰 D5.	Rainbow Ices2.00 (Red Bean, Mung Bean, Argus Jello, Served with Cocanut Milk & Ice Chip) Chè Ba Màu	炸 鳕 鱼 水 饺 (6) A5.	Steamed / Fried Shrimp Dumpling (6)4.75 Bánh Xép Chiên / Chung (8)	標 价 榨 酱 汤 Rice Noodle Soup / Hủ Tiếu Nước	(All Noodle Soups are Served with Bean Sprouts, Lettuce, Scallion, Cilantro and Fried Shallot)
紅 豆 雪 氷 D6.	Red Bean with Cocanut Milk2.00 Chè Đậu Đỏ Nước Cốt Dừa	炸 鮮 虾 卷 (10) A6.	Fried Shrimp Wanton (10)4.75 Hoành Thành Chiên (10)	N1. 芝 士 三 明 沙 汤 Hủ Tiếu Triều Châu	Hủ Tiếu Triều Châu
椰 子 水 D7.	Grass Jelly with Cocanut Milk2.00 Súp Chè Sắn Nước Cốt Dừa	炸 豆 腐 A7.	Fried Bean Curd4.50 Đậu Hủ Chiên	N2. 芝 士 三 明 沙 汤 Hủ Tiếu Triều Châu	Hủ Tiếu Triều Châu
荔枝 水 D8.	Litchi Nut Drink2.00 Nước Dá Trái Vải	炸 业 天 地 A8.	Pan-fried Chinese Buns (4)4.75 Banh Hu Chiên	N3. 鲜 鱼 片 榨 酱 汤 Hủ Tiếu Cá Tươi	Hủ Tiếu Cá Tươi
椰 子 水 D9.	Young Coconut Drink2.00 Nước Dứa Xiêm Tươi	炸 鲜 荷 叶 (3) A9.	Crispy Vietnamese Spring Rolls (3)4.75 Chả Giò Việt Nam (3)	N4. * 咖 啡 鱼 片 榨 酱 汤 Hủ Tiếu Saté Cá Tươi	Hủ Tiếu Saté Cá Tươi
現 代 豆 水 D10.	Logan Nut Drink2.00 Nhân Nhục	卷 不 牛 牛 (4) A10.	Lemon Grass Teriyaki Beef (4)5.50 Thịt Bò Xá Luội (4)	N5. 海 鲜 水 榨 酱 汤 Hủ Tiếu Bò Biển	Hủ Tiếu Bò Biển
現 代 豆 水 D11.	Mixed Nuts Drink2.00 Sâm Bồ Lượng	卷 不 荷 叶 (4) A11.	Lemon Grass Teriyaki Chicken (4)4.95 Thịt Cá Xá Luội (4)	N6. * 咖 啡 牛 牛 水 榨 酱 汤 Hủ Tiếu Bò Saté	Hủ Tiếu Bò Saté
現 代 豆 水 D12.	Penny-Wort Leaf Drink2.00 Nước Rau Má Tươi	油 油 A12.	Chinese Twin Cruller1.25 Dầu Chi Quẩy	N7. 牛 牛 水 榨 酱 汤 Hủ Tiếu Thịt Bò	Hủ Tiếu Thịt Bò
現 代 豆 水 D13.	Pickle Plum Drink1.75 Nước Xi Muối	油 油 A13.	春 卷 - Cháo (Creamy Rice Soup)4.75 Cháo Bò Biển	N8. 牛 牛 水 榨 酱 汤 Hủ Tiếu Bò Viên	Hủ Tiếu Bò Viên
鮮 榨 檸 檬 水 D14.	Fresh Squeeze Lemonade1.75 Đá Chanh Tươi	油 油 A14.	Seafood Congee4.75 Cháo Cá	N9. * 咖 啡 牛 牛 水 榨 酱 汤 Hủ Tiếu Bò Saté	Hủ Tiếu Saté Bò Viên
現 代 果 汁 D15.	Apple / Orange Juice1.25 Nước Táo / Cam Tươi	油 油 A15.	Fresh Fish Fillet Congee4.75 Cháo Cá	N10. 豆 豆 水 榨 酱 汤 Hủ Tiếu Thịt Bò Lẩu	Hủ Tiếu Thịt Bò Lẩu
現 代 豆 水 D16.	Soy Bean Drink1.25 Sữa Đậu Nành	什 菜 粥 C2.	Mix House Pig Special Intestine Congee4.75 Cháo Dò Lòng	N11. 豆 豆 水 榨 酱 汤 Hủ Tiếu Gà Xé Khoai	Hủ Tiếu Gà Xé Khoai
香 世 水 D17.	Assorted Soda1.00 Coca Cola Nhập Nhập	什 菜 粥 C3.		You can create your own bowl of soup or platter by add any beef, chicken, pork, shrimp, wonton or dumpling with an adding additional charge of \$2.00 Spring Roll \$1.50 each, Mix Veg. \$1.50 Tofu \$1.00 Chinese Green \$1.00, Noodle \$1.00 Steam Rice \$0.75 a bowl	



Printed by Evans Carter
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明珠閣海鮮酒家
OCEAN HARBOR Restaurant

Take Out Menu
1023 Race Street
Phila., PA 19107

Tel: (215) 574-1398 / 574-1399

OPEN 7 DAYS A WEEK
Business Hours:
Sun to Thurs.: 11am-12midnight
Fri. & Sat.: 11am-1:00am
Dim Sum: 11am-3:00pm

APPETIZERS	
Egg Roll (2)	2.50
Egg Roll Set w/ Roll (4)	5.00
Steamed Pork Dumplings (4)	2.50
Steamed or Fried Dumplings (6)	4.25
Fried Won-ton (6)	2.75
Pan Fried Won-ton with Sesame Sauce	3.95
Barbecued Spare Ribs	5.95
Stewed Cold Meat with Jelly Fish	8.95
SOUP	
Wonton	Per Person 2.00
Hot & Sour	Per Person 2.00
Mixed Vegetable Corn Soup	8.95
West Lake Beef Thick Soup	4.95
Subgum Winter Melon Soup	4.95
House Special Seafood Thick Soup	4.95
Shredded Pork Thick Soup	4.95
Dried Scallop w/ Chinese Leeks Thick Soup	8.95
Fish Maw w/ Crab Meat Thick Soup	5.95
Mixed Veg. & Bean Curd Thick Soup	4.95
Vegetables with Sliced Pork Soup	7.50
SHARK'S FIN SOUP	
Braised Shark's Fin with Shredded Chicken	(每位) 10.00
Braised Shark's Fin with Crab Meat	(每位) 11.00
Braised Superior Shark's Fin	(每位) 20.00
ABALONE	
Braised Sliced Abalone w/ Black Mushroom	35.00
Braised Abalone in Oyster Sauce	35.00
Cold Cucumber with Chinese Veg.	16.95
PORK	
Sweet and Sour Pork	7.95
Baked Pork Chop in Peking Sauce	7.95
Salted Bake Pork Chop	7.95
Tangarine Pork Chop	7.95
Sliced Pork with Mixed Vegetables	7.95
Stewed Minced Pork w/ Garlic Sauce	7.95
Moo Shoo Pork (4 pcs. pancake)	7.95
BEEF	
Beef with Scallions	8.95
Beef with Oyster Sauce	8.95
Sautéed Beef w/ Broccoli	8.95
Pepper Steak with Black Bean Sauce	8.95
Shredded Beef with Brown Sauce	8.95
Kung Po Beef	8.95
Pan-Fried Filet Steak (Cantonese Style)	10.95
*Filet Mignon with Black Pepper Sauce on a Sizzling Platter	15.95
HOT POT	
Seafood and Bean Curd Hot Pot	10.95
Beef Special Hot Pot	10.95
Lamb Cantonese Hot Pot	10.95
Beef Flank Cantonese Hot Pot	9.95
Beef with Lemon & Scallion Hot Pot	9.95
CHICKEN	
Diced Chicken with Cashew Nuts	7.95
Chicken w/ Pepper in Black Bean Sauce	7.95
Sliced Chicken w/ Broccoli	7.95
Sliced Chicken w/ Mixed Vegetable	7.95
Stewed Chicken with Chinese Lemongrass	8.95
Sweet and Sour Chicken	7.95
Chicken with Curry Sauce	7.95
Boneless Chicken with Lemon Sauce	8.95
Steamed Chicken w/ Vegetable (Half)	7.95
Salted Baked Chicken Home Style (Half)	7.95
Sesame Chicken	8.95
Steamed Boneless Chicken with Ham and Chinese Broccoli (Half)	10.95
HOT & SPICY	
DUCK AND SQUAB	
Peking Duck (2 Courses)	24.95
Roast Duck (Half)	9.95
Braised Duck w/ Seafood	11.95
Braised Duck w/ Assorted Vegetable	11.95
Braised Duck w/ Chinese Mushrooms	11.95
Crispy Fried Squab (1)	10.95
Stewed Squab with Tomato Shoot & Mushroom	11.95
VEGETABLE	
Assorted Vegetables Buddhist Style	6.95
Chinese Vegetables	6.95
Chinese Broccoli with Oyster Sauce	6.95
Broccoli w/ Walnuts	6.95
Sautéed Spinach w/ Preserved Bean Curd	6.95
Broccoli with Garlic Sauce (no meat)	6.95
Eggplant with Garlic Sauce (with meat)	6.95
Ma Paw Bean Curd	6.95
Braised Bean Curd w/ Black Mushroom & Vegetable	7.95
Crispy Fried Bean Curd Stuffed w/ Shrimp	7.95
Bean Curd with Scallop Sauce	7.95
Braised Bean Curd w/ Assorted Veg.	7.95
Orange Broccoli with Oyster Sauce	7.95
Moo Shoo Ven (4 pcs. pancakes, extra 50¢/pc.)	7.95
LOBSTER AND SHRIMP	
Lobster with Ginger and Scallion	Market Price
Lobster with Black Bean Sauce	Market Price
Jumbo Shrimp with Walnut	13.95
Crystal Jumbo Shrimp	11.95
Stir Fried Jumbo Shrimp	10.95
Shrimp with Broccoli	10.95
Jumbo Shrimp with Garlic Sauce	10.95
Jumbo Shrimp with Chinese Vegetable	10.95
Jumbo Shrimp & Scallops w/ Garlic Sauce	10.95
Scallop with Shrimp in Shell	8.95
Sauté Fresh Shrimp	8.95
Sauté Shrimp with Cashew Nuts	8.95
Kung Po Shrimp	8.95
Stir Fried Chicken and Shrimp w/ Ho Sin Sauce	8.95
Shrimp with Mixed Vegetable	8.95
Shrimp with Broccoli	8.95
Salted Baked Shrimp in Soy Sauce	8.95
SEAFOOD	
Glooms with Lemon Sauce	8.95
Saute Fresh Conch	14.95
Conch with Yellow Scallion	14.95
Sautéed Conch	14.95
Brased Fresh Scallop	14.95
Sauté Scallop with Black Pepper Sauce	11.95
Fish with Lemon Scallion	10.95
Salted Bake Squid	8.25
Salted Bake Squid with Black Pepper in Black Bean Sauce	8.25
Salted Bake Three Kings of Seafood	10.95
Salted Assorted Seafood w/ Mixed Veg.	10.95
Mixed Seafood in Bird's Nest	13.95
Three Kings of Seafood with Lily Fish	13.95
Three Kings of Seafood Fried Bean Curd	13.95
FISH	
Steam Pond Fish	8.95
Deep Fried Filet of Fish with Lemon Sauce	10.95
Steamed Sea Bass	M.P.
Braised Sea Bass w/ Shredded Pork	M.P.
Sweet and Sour Sea Bass	M.P.
Steamed Flounder	M.P.
Pan Fried Flounder	M.P.
Brased Flounder Cubes w/ Crispy Fin Eel	M.P.
Tilapia	M.P.
Large Mouth Bass	M.P.
Huge Starch Bass	M.P.
FRIED RICE & NOODLE	
Young Chow Fried Rice	6.95
Twin Flavor Fried Rice	6.95
Roast Pork Fried Rice	6.95
Stump Fried Rice	6.95
Chicken and Salted Fish Fried Rice	6.95
Singapore Mai Fun	6.95
Braised Egg Fu Noodles with Crabmeat	9.95
Stir Fried Egg (Half)	6.95
Roast Pork Lo Mein	6.95
Pan-Fried Noodles with Assorted Seafood	10.95
Mixed Vegetable Lo Mein	6.95
Shrimp Lo Mein	6.95
House Special Pan-Fried Noodle	6.95
Home Style Rice Noodle	6.95

Soup

Wonton Soup	1.30
Delicate meat-filled dumplings in a light chicken broth, topped with green onions.	
Egg Drop Soup	1.30
A thick, rich soup made with lightly-beaten eggs "dropped" into simmering chicken broth, which absorbed mushrooms and seasonings.	
Hot and Sour Soup	1.30
Fresh and preserved vegetables, live maitake mushrooms, do fu and beaten egg simmered and blended with black pepper and vinegar.	
Mandarin Rice Soup (dinner 4)	7.00
Chicken and shrimp rice soup blended into a rich and flavorful soup and poured over deep-fried pasties at your table.	
Seafood and Do Fu Soup (dinner 4)	7.00
An assortment of fresh seafood and do fu blended into a rich soup.	

Appetizers

Egg Roll	1.20
Fried Wonton (6)	1.60
Space Egg (4)	5.00
Fried Dumpling (6)	1.60
Vegetable Fried Dumpling (6)	3.50
Thousand Year Egg	1.30
We also offer a selection of various appetizers for groups of six or more.	
Tidbits for Two	7.00
Nerry-Go-Round for Four	14.00

Treasured House Recipes

○ Ocean Flavor	
Chicken, Beef, or Pork	7.25
Eggplant (with or without sauteed pork)	7.25
Shrimp	8.75
"Ocean Flavor" refers to the use of a special collection of herbs, including soy sauce, garlic, ginger, Szechuan Pepper corns, chives and green onions.	
○ Xung Dao	
Chicken, Beef, or Pork	8.75
Shrimps or Scallops	8.75
These are the hottest dishes prepared at the Peking Gourmet Kitchen. All are made with a special mixture of cayenne, bamboo shoots and whole red chiles.	
○ Szechuan Gold Noodle (Beancurd Noodles)	5.00
Fresh egg noodles mixed with hot bean curd sauce, served topped with fresh shredded vegetables.	
Ma Shu	
Chicken, Beef, or Pork	6.00
Vegetarian Style (with extra shiitake mushrooms)	6.00
These popular dishes consist of shredded vegetables and diced vermicelli, wrapped in a thin crepe and eaten with the fingers.	

Family Meals

Your choice of Soup, Appetizer and Entree	7.50
Soup	
Wonton, or Egg Drop or Hot and Sour	
Appetizer	
Egg Roll (1), or Space Egg (1), or Smoked Chicken Wings (2), or Fried Wonton (5) or Spareribs (1)	
Entree	
Ma Shu Pork, Beef, or Chick'n (served with two crepes), OR	
Peking Empress Chicken (one quarter chicken served with rice), OR	
Canton Roast Duck (one quarter duck served with steamed rice)	

Fried Noodles

Mandarin Fried Noodles	7.50
Beef chicken and shrimp with a variety of mixed vegetables, beef with noodles and garnished with chopped green onions.	
Fried Noodles	
Chicken, Beef, Pork, or Vegetables	5.50
Shrimp Fried Noodles	6.50
Noodles fried in the traditional style.	

Fried Rice

Mandarin Fried Rice	6.50
Beef chicken and shrimp with dried shrimp, green peas and egg, fried in rice and garnished with chopped green onions.	
Fried Rice	
Chicken, Beef, Pork, or Vegetables	4.50
Shrimp	5.50

Desserts

Fortune Cookie	.10
Almond Cookie	.35

Banquet Dinners

Traditional Chinese Feast

If you have a party of six or more, we will prepare a special meal for you according to your specific requirements. Please order one day in advance. The feast may include Fortune Soup, Chef's Appetizer Platter, Peking Gourmet Duck, Spareribs, Chicken and Beef dishes (your selection), House Sweets and Sour Pak, Dessert, Tea.

○ ABOUT HOT & SPICY...

If you are unfamiliar with the Peking Gourmet Kitchen, please know that our Szechuan dishes have been called the "hottest" in Pittsburgh.

Those items indicated with a ○ are traditionally prepared as HOT & SPICY. When you place your order, you can specify if you prefer mild (the default) or HOT, MILD, MEDIUM or HOT. Any dish that is not usually served as HOT & SPICY can be made that way for you simply by asking.

PEKING GOURMET KITCHEN
2018 Murray Ave.
Squirrel Hill
421-1920
Delivery 421-9346

CARRY-OUT MENU

We are pleased to present these dining delights available for take-out, prepared to order and using only the finest ingredients.

The Peking Gourmet Kitchen features various dishes from many of China's provinces:

Northern Peking or Mandarin Style – Even before people started keeping written records, families from all regions gave their name to the ancestral city of the Chinese Kingdom (now Beijing). Of course, they brought their chefs. The judy famous of the Mandarin dishes is the Peking Duck.

Western Sichuan or Huian Style – In addition to the generous amount of garlic, ginger and Szechuan pepper, hot peppers are a major ingredient from this region. Since the threshold-to-hot-peppers is individual, please request the level of "hotness" you desire.

Eastern Shanghai Style – Shanghai is the cosmopolitan city of China, where the Chinese love sugar and sugar is predominant. Not as hot or as spicy as Peking or Huian.

Southern Cantonese Style – Chop Suey lovers prefer these quick stir-fried dishes. Served with rice, they are made with light soy sauce and have very mild flavorings.

It is an Asian custom that dishes are shared by all at the table for a dinner of up to 6 people, we suggest one dish per person. Soups and rice should be ordered individually.

**Call 421-1920 to order.
Delivery 421-9346**

All dishes are made-to-order.
Please allow at least 30 minutes.

Seafood		Chicken		Beef	
Shrimp with Green Peas	8.50	Bong Bong Chicken	7.25	Beef with Green Pepper	7.50
Fresh shrimp, green peas and a touch of carrots, delicately seasoned.		Chicken with Nuts	7.25	Tender slices of beef, cubed green peppers, marinated together in a light soy based sauce.	
Sliced Shrimp with Vegetables	8.50	Chicken, green pepper and cashew nuts, stir-fried with soy sauce and served with a choice of alcohol, peanuts, or cashews		Beef with Broccoli	7.50
Sliced Shrimp with vegetables in a variety of fresh vegetables and quickly stir-fried.		Peking Empress Chicken (Hot-cooker chicken)	6.75	Marinated beef sautéed with broccoli tops in a rich brown sauce.	
Shrimp with Lobster Sauce	8.50	Chicken braised in spices, wine and soy sauce		Beef with Oyster Sauce	7.50
Shrimp in a sauce made with garlic, finely minced pork and soft-cooked eggs, topped with green scallions		Smoked Chicken	7.25	Beef in oyster sauce, stir-fried in an oyster-based sauce for a dish that's naturally sweet and rich.	
○ Hump Shrimp	8.50	One Dish Chicken	7.25	Beef with Ginger and Scallions	7.50
Hump Shrimp, stir-fried with diced vegetables, seasoned with chili and black bean sauce.		Eight Delicous Chicken	7.25	Beef with Spicy Pepper	7.50
○ Hot and Spicy Ginger Shrimp	8.50	Chicken and shrimp, stir-fried with six kinds of diced vegetables in a light soy sauce		Marinated beef stir-fried with tender snow pea pods, flavored lightly with soy sauce and Chinese wine.	
Shrimp, water chestnuts, a touch of banana, with the spicy taste of ginger		Chicken with Mushrooms	7.25	Beef with Green Scallions	7.50
Sweet and Sour Shrimp	8.50	Chicken, stir-fried with mushrooms, water chestnuts, bamboo shoot and snow pea		Marinated beef stir-fried with dried green scallions cut into one-inch lengths, in a dark soy sauce.	
Shrimp and vegetables with our own sweet and sour sauce, topped with pineapple chunks		Chicken in our own House Sauce	7.25	○ Hot Spicy Shredded Beef	7.50
Squid with Ginger and Green Scallions	8.25	Chicken, green pepper, dried bamboo shoot and mushroom in a soy and rice wine sauce.		Steak of beef in an assortment of vegetables, in a sauce made with Hunan Hot Sauce, stir-fried with black beans.	7.50
Fresh squid sliced and sautéed with green scallions, vegetables, and ginger with a light soy based sauce and toppings.		Mandarin Crispy Chicken	7.25	○ Szechuan Beef	7.50
○ Coronal Shrimp & Scallops	9.50	One piece of chicken, stir-fried and spiced, deep-fried and served with Mandarin sauce, garnished with pineapple chunks and scallions.		Steak of beef in an assortment of vegetables, in a sauce made with Hunan Hot Sauce, stir-fried with black beans.	7.50
Large shrimp, scallops and vegetables marinated in coconut juice, cooked with a variety of spices		Hot, Spicy and Tangy Chicken	7.25	○ Sa Cha Beef	7.50
Moroni Goby	12.00	One piece of chicken with green pepper, dried bamboo shoot, rice and a touch of vinegar in a soy and rice wine sauce, stir-fried with black beans.		Beef and brocoli, stir-fried with Sa Cha Sauce (Chinese barbecue sauce) for a light and spicy dish.	
Fried goby with black sesame seeds in the chef's special sauce		○ Hunan Chicken	7.25	○ Beef with Orange Peel	7.75
Crispy Fanail Shrimp	8.50	Cubed chicken and diced vegetables seasoned in a chili and black bean sauce.		Steak of beef, stir-fried with orange peels, vegetables and dried red peppers, served hot and spicy.	
Large shrimp, batter-dipped with hot sauce, served with the chef's special sauce and rice		Sweet and Sour Chicken	7.25	○ Sesame Beef	8.25
Shrimp in Stinging Rice	8.50	Steamed chicken served with diced vegetables in its own rice and sour sauce.		Steak of beef, stir-fried with a light and sweet sauce, topped with sesame seeds and spicy.	
Musical shrimp, sautéed with bamboo shoots, water chestnut, pean and carrots, served over crispy rice in a sailing plate		○ House Chicken	7.25	○ Szechuan Beef	7.75
Pork		Lemon Chicken	7.50	Steak of beef, stir-fried in a red pepper oil, served over crispy noodles.	
Pork Chops, Chinese Style	8.50	Steamed chicken, render fried in a golden brown, served over lemon and complemented with a fresh lemon sauce.		Vegetables	
Pork chops, tenderized, lightly spiced and flavored, deep-fried, cut into serving pieces, served with marinated salt and pepper dip		Chicken Singing Rice	7.50	Mixed Mushrooms	8.25
Sweet and Sour Pork	7.25	Diced pieces of chicken, bamboo shoots, water chestnuts, mushrooms, peas and carrots, marinated in a white wine sauce and served over crispy rice on a sizzling plate.		Vegetable Delight	6.50
Battered pork and various vegetables with our own sweet and sour sauce, garnished with pineapple chunks		Canton Roast Duck	7.25	Buddha's Delight	8.25
Pork in Mandarin Sauce	7.25	One quarter duck, coated with honey and spiced inside with five-spice powder and seasoning, then roasted.		Black Mushrooms and Bamboo Shoots	7.00
Pork with Green Pepper	7.25	Steamed Roasted Stuffed Duck	7.25	Silken Tofu	6.50
Pork with Green Scallions	7.25	One quarter duck, filled with a mixture of tea leaves and choice aromatic woods, served with steamed bread, green scallions and Hoisin sauce.		Do Fu	
Pork with Black Mushrooms and Bamboo Shoots	8.50	Peking Treasure Stuffed Duck	32.00	Do Fu with Black Mushrooms and Bamboo Shoots	7.00
Pork with Stewed Tally	7.25	One quarter duck, filled with a mixture of tea leaves and choice aromatic woods, served with steamed bread, green scallions and Hoisin sauce.		Qing Do Fu	
Spicy Minced Pork with Bean Thread	7.00	Peking Duck Original Style	28.00	○ Ma Po Do Fu (Pork with Baby Bean Curd)	7.00
Pork, stir-fried with hot peppers and bean thread noodle, topped with chopped green onions and freshly crushed pepper		One quarter duck, marinated and stuffed slowly for flavor to produce a crisp-skinned duck, then stir-fried with marinated green scallions, cucumber, carrots and Hoisin sauce. Must be ordered one day in advance.		Cold Do Fu	
○ Hunan Pork	7.25				
Vegetables and pork, stir-fried with chili and black bean sauce					
Our Special Sparklers	7.25				
Baby spare ribs cut into small cubes, seasoned with black beans and special seasoning. (Steamed Dish - requires extra time. Please allow 20 minutes.)					

Hours: Mon - Thurs: 9-9, Fri: 9-10, Saturday: 11:30-10,
Sunday: 11:30-9, Kitchen Closes 30 minutes earlier

APPETIZERS 亞理士			
SHRIMP SPRING ROLLS (2 PIECES)	春捲	3.00	
VEG SPRING ROLLS (2 PIECES)	素春捲	2.50	
COLD SESAME NOODLES W. OYSTER	冷麵	3.50	
CUCUMBER SALAD	黃瓜	2.10	
SEAWeed SALAD	海帶	2.10	
ASPARAGUS NORI ROLLS	蘆筍捲	4.00	
DUMPLINGS (STEAM OR PAN FRIED) 餃子			
DUMPLING SAMPLER (10)	混合餃子	5.95	
AN ASSORTMENT OF PORK WITH NAPA, PORK WITH LEEK, SWEET & SPICY, GARLIC AND VEGTABLE			
PORK WITH NAPA DUMPLINGS (8)	白菜餃肉	5.00	
PORK WITH LEEK DUMPLINGS (8)	韭菜餃肉	5.00	
SHRIMP DUMPLINGS (6)	鮮蝦餃子	5.00	
VEGETABLE DUMPLINGS (8)	素餃子	5.00	
CURRY CHICKEN DUMPLINGS (6)	咖喱雞餃	5.00	
LEEK BOXES (2) PAN FRIED ONLY	韭菜盒子	4.00	
(LARGE DUMPLINGS FILLED WITH CELLOPHANE NOODLE, LEEK AND EGG)			
SOUPS 道			
EGG DROP SOUP	蛋花湯	1.50	2.00
WONTON EGG DROP SOUP	雲吞蛋花湯	2.20	2.25
HOT AND SOUR (VEGETARIAN IF/CO)	酸辣湯	2.25	4.50
WONTON	雲吞湯	2.00	3.75
CHICKEN EGG DORN	雞茸玉米湯	2.50	4.75
SEAFOOD TOFU	海鮮豆腐湯	2.75	6.00
SPINACH	菠菜湯	2.50	4.75
ASPARAGUS CHICKEN	蘆筍雞湯	2.75	5.00
(GARLIC, SPINACH, ASPARAGUS, MUSHROOMS, IN CLEAR BROTH)			
WINTER SQUASH	冬瓜湯	2.60	4.75
RICE NOODLES	米粉		
TAIWANESE RICE NOODLES	台灣創竹炒米粉	5.50	
(SHREDDED PORK, BEAN SPROUTS, LETTUCE, CARROTS, BANWOOD & MUSHROOMS)			
RICE NOODLES W/ OYSTER	雞肉炒米粉	5.50	
(OYSTER, BEAN SPROUTS, LETTUCE, CARROTS, BANWOOD & MUSHROOMS)			
RICE NOODLES W/ CURRY PORK	肉味炒米粉	5.50	
VEGETARIAN RICE NOODLES	素炒米粉	5.00	
(BEAN SPROUTS, LETTUCE, CARROTS, BANWOOD & MUSHROOMS)			
SHRIMP CURRY RICE NOODLE	咖喱蝦炒米粉	6.25	
(SHRIMP, BEAN SPROUTS, LETTUCE, CARROTS, BANWOOD, & MUSHROOMS)			

RAY'S CAFÉ TAKE-OUT MENU (NO MSG)

Tel: 215-922-5122 Fax: 215-922-3299

FRIED RICE 炒飯 (BROWN RICE AVAILABLE)			
TOFU STIR FRIED RICE	豆腐大龍炒飯	5.25	
(SOY SAUCE, CHILI PEPPER, BANWOOD, CARROTS, BANWOOD)			
CHICKEN OR BEEF STIR FRIED RICE	雞或牛排大龍炒飯	6.00	
(YOUR CHOICE OF BEEF OR CHICKEN STIR-FRIED WITH SLICES OF BEEF, MEAT, CHILI PEPPER, BANWOOD AND TOPPED WITH A LIGHT HOMEMADE SAUCE BY PIPE PINEAPPLE PLUMS, APPLES, AND LEMON JUICE)			
CHICKEN OR BEEF CURRY FRIED RICE	雞或牛排咖喱炒飯	6.00	
(REVERSED ON CHICKEN FRIED RICE WITH CURRY FLAVOR)			
CHICKEN OR BEEF CURRY RICE	雞或牛排咖喱飯	6.00	
(A SMOKY FLAVOR OF CHICKEN CURRY GRAVY WITH ONIONS, WATER CHESTNUTS, CARROTS, AND GREEN PEAS, TOPPED WITH COOKED RICE)			
CHICKEN FRIED RICE	雞炒飯	6.00	
PORK FRIED RICE	豬肉炒飯	6.00	
SHRIMP FRIED RICE	蝦炒飯	6.50	
YOUNG CHOW FRIED RICE	揚州炒飯	6.00	
(SHRIMP, CHICKEN PEAS, EGGS, CARROTS AND KINNED)			
WHITE OR BROWN RICE	白飯或糙米飯		
8 OZ. (HALF PINT) \$1.00			
TAIWANESE GOURMET			
SESAME CHICKEN W. BROCCOLI	芝麻雞		
(SMALL) 8.00 (LARGE) 9.00			
SESAME CHICKEN W. BROCCOLI	芝麻雞		
(LARGE) 8.00 (SMALL) 7.00			
TOFU STIR FRIED CHICKEN	豆皮大龍炒飯		
(SOY SAUCE, CHILI PEPPER, BANWOOD, CARROTS, BANWOOD)			
HUMAN CHICKEN	湖南雞	6.00	9.00
HUMAN SHRIMP	湖南蝦	7.00	9.95
CHICKEN WITH BLACK BEAN	豆豉雞	6.00	9.00
SHRIMP WITH BLACK BEAN	豆豉蝦	7.00	9.95
(SPICY BLACK BEAN SAUCE COVERS A COLD-BOILED CONSISTENCY OF SHRIMP OR CHICKEN. YOU MAY CHOOSE OF CHICKEN OR SHRIMP)			
SHRIMP WITH VEGETABLES	素蠅炒	7.00	10.95
SHRIMP WITH BROCCOLI	素蠅炒	7.50	10.95
BEEF WITH SCALLOPS	葷蠅牛肉	7.50	10.95
BEEF BROCCOLI	芥蘭牛肉	7.50	10.95
ROYAL PORK	魚香肉絲	5.50	9.00
EGGPLANT W. CHICKEN	茄子雞片	6.00	9.00
CHINESE EGGPLANT	中式茄子	5.50	8.00
VEGETABLE DELIGHT	素什錦	5.50	8.00
MABO TOFU	麻婆豆腐	5.50	8.00
(TOFU, PEAS, CARROTS, CHILI PEPPER, BANWOOD, BANWOOD)			

141 N. 9th Street, Philadelphia, PA

Located Between Cherry & Race

CHEF'S SPECIALTIES			
PINEAPPLE SCENTED CHICKEN	菠蘿雞片	11.95	
(A NEW TWIST ON THE SWEET & SOUR CLASSIC. SLICES OF WHITE MEAT CHICKEN ARE COATED AND TOPPED WITH A LIGHT HOMEMADE SAUCE BY PIPE PINEAPPLE PLUMS, APPLES, AND LEMON JUICE)			
CRISPY SCALLOPS W/ GINGER & SCALLIONS	脆扇貝	13.95	
SHRIMP SZECHUAN STYLE	四川蝦	13.95	
SESAME SHRIMP W/ BROCCOLI	芝麻蝦	13.95	
(A FRESH FAVORITE-EIGHT CRISPY SHRIMP BLANKETED BY A SOY SAUCE, SWEET & SPICY SAUCE)			
JUMBO SHRIMP SIDE DISH	廣東燒蝦	12.95	
(TOFU, OYSTER, AND FRESH VEGETABLES ARE STIR-FRIED IN A FRAGRANT LOW FAT SAUCE, AND TOSED WITH HOT PEPPERS, DRIED SHALLOTS, AND FRESH NUTS)			
GENERAL TSO'S CHICKEN	左公雞	8.95	
ORANGE CHICKEN OR ORANGE BEEF	臘皮雞或臘皮牛	6.95//10.95	
SWEET & SPICY FLUNDER FILLETS SLICES	煎利魚片	6.95//10.95	
OUR CHEF QUICKLY STIR-FRIES BONELESS FILLETS TO SEAL IN THE FLAVORS OF THE SOY SAUCE. THIS DISH EMPLOYS THE UNIQUE ASIAN FLAVOR COMBINATIONS OF SOY SAUCE, SUGAR, SALT, SWEET, AND SPICY.			
CLASSIC VEGETARIAN DISH	素莊	8.00	
(A SOY SAUCE BASED DISH WITH MUSHROOMS, BANWOOD, CARROTS, TOASTED AND SNOW PEAS IN A VEGETARIAN OYSTER SAUCE)			
SPICY WALNUT DELIGHT	素筋	9.95	
(A SOY SAUCE BASED DISH CHICKEN, BANWOOD, AND MUSHROOMS ARE TRANSFORMED INTO MEATY BUDGETS THEN SHUTTED IN A TANGY SAUCE WITH GINGER, HOT PEPPERS AND PLUMP WALNUTS.) (VEGETARIAN)			
CHICKEN CHOW MEIN	雞肉面	8.95	
ASPARAGUS CHICKEN	蘆筍雞	8.95	
SHRIMP ASPARAGUS (PINE NUTS)	蘆筍蝦	11.95	
NOODLE SOUPS			
HOUSE (SHRIMP, CHICKEN, PORK & YOLK)	大肉麵	6.00	
BUCKWHEAT (VEGETARIAN)	五香湯	6.00	
SEAFOOD (SHRIMP, SCALLOP, SOY & YOLK)	海鮮湯	6.95	
SPICY BEEF W/ BROCCOLI	牛肉麵	6.50	
HOT AND SOUR NOODLE SOUP	酸辣湯	5.50	
WONTON NOODLE SOUP	豐吞湯	5.50	
WIDE NOODLES/LO MEIN			
HOUSE STIR-FRIED WIDE NOODLES	什鍋炒河粉	8.00	
(SOY, OYSTER, AND PORK STIR-FRIED WITH VEGETABLES (VEGETARIAN AVAILABLE))			
HOUSE LO MEIN	什鍋炒麵	8.00	
(SOFT EG NOODLES AND VEGETABLES TEAMED WITH SHRIMP, CHICKEN AND PORK)			

雞 鴨 類

北	京	Peking Duck.....	24.50
蒜	子	Chicken in Five Spices.....	8.95
薑	子	Chicken with Eggplant in Garlic Sauce.....	7.95
綠	子	Chicken with Cashew Nuts.....	7.95
蒜	子	Chicken with Mixed Vegetables.....	7.95
綠	子	Kung Po Chicken.....	7.95
蒜	子	Sweet & Sour Chicken.....	7.95
綠	子	Chicken with Shrimp Beans in Black Bean Sauce.....	7.95
芝	士	Sesame Chicken in Lemon Sauce.....	7.95
左	左	General Tso's Chicken.....	8.95
雙	雙	Lovely Couple (Chicken and Shrimps).....	8.95
丁	丁	Four Seasons in Black Bean Sauce.....	8.95
李	李	(Lamb, Beef, Goat Pork or Vegetable).....	8.95
八	珍	Happy Family Duck Curd.....	8.95
蒜	耳	Roasted Duck with Garlic Plum Sauce.....	9.75

海 鮮 類

板	魚	Salt Baked Squid in Five Spice Flavor.....	8.50
板	魚	Sauted Squid w. Green Pepper in Black Bean Sauce.....	8.50
板	魚	Braised Fish in Salt.....	8.50
板	魚	Shrimp w. Lobster Sauce.....	8.95
板	魚	Shrimp with Black Bean Sauce.....	8.95
板	魚	Shrimp with Cashew Nuts.....	8.95
板	魚	Shrimp with Mixed Vegetables.....	8.95
板	魚	Sweet & Sour Shrimp.....	8.95
板	魚	Shrimp w. Scallops.....	8.95
板	魚	Shrimp w. Red Szechuan Sauce.....	8.95
板	魚	Kung Po Shrimp.....	8.95
板	魚	Shrimp w. Black Pepper Sauce.....	8.95
板	魚	Steamed Seabass.....	Market Price
板	魚	Sea Dragon (Crispy Seabass).....	Market Price
板	魚	Sesame Shrimp in Lemongrass Sauce.....	8.95
板	魚	Small Clams w. Black Bean Sauce.....	9.50
板	魚	Scallop & Bean Curd in Hot Pot.....	9.50
板	魚	Seafood Triple Delight (Shrimp, Scallops and Squid).....	9.50
板	魚	Golden Shrimp w. Honey Coated Walnut.....	10.95
板	魚	Seaweed Wok Broccoli.....	10.95
板	魚	Wok Broccoli w. scallop, fish ball and vegetable.....	10.95
板	魚	Salt Baked Shrimp, Scallop & Squid in Five Flavor.....	10.95
板	魚	Grilled Big Shrimp w. Fresh Garlic & Pepper.....	10.95
板	魚	Grilling Shrimp Tripe in Black Bean Sauce.....	11.95
板	魚	Salmon Fish & Bean Curd in Hot Pot.....	11.95
板	魚	Sauted Flounder Filled in Bird's Nest.....	11.95
板	魚	Seaweed in Bird's Nest.....	11.95
板	魚	Scallop w. Vegetables in XO Sauce.....	12.50
板	魚	Fresh Lobster with Ginger & Scallion Sauce or Black Bean Sauce.....	Market Price

(6/30/2004)

POULTRY

脆	皮	Peking Duck.....	16.50
脆	皮	(Half).....	24.50
脆	皮	Chicken with Eggplant in Garlic Sauce.....	7.95
脆	皮	Chicken with Cashew Nuts.....	7.95
脆	皮	Chicken with Mixed Vegetables.....	7.95
脆	皮	Kung Po Chicken.....	7.95
脆	皮	Sweet & Sour Chicken.....	7.95
脆	皮	Chicken with Shrimp Beans in Black Bean Sauce.....	7.95
脆	皮	Sesame Chicken in Lemon Sauce.....	7.95
脆	皮	General Tso's Chicken.....	8.95
脆	皮	Lovely Couple (Chicken and Shrimps).....	8.95
脆	皮	Four Seasons in Black Bean Sauce.....	8.95
脆	皮	(Lamb, Beef, Goat Pork or Vegetable).....	8.95
脆	皮	Happy Family Duck Curd.....	8.95
脆	皮	Roasted Duck with Garlic Plum Sauce.....	9.75

VEGETARIAN

素	菜	Fried Bean Curd.....	5.95
素	菜	Eggplant with Garlic Sauce.....	6.95
素	菜	Stir-fried Baby Bok Choy in XO Sauce.....	6.95
素	菜	Soft Bean Curd, Szechuan Style (w. Minced Meat).....	6.95
素	菜	Sauzed Baby Pak Choi with Garlic Sauce.....	6.95
素	菜	Sauzed Water Spinach in Garlic Sauce.....	7.50
素	菜	Sauzed Chinese Broccoli.....	7.95
素	菜	Sauzed Snow Pea Leaves with Roasted Garlic.....	8.95

BEVERAGE

Soda	1.25
Imported Beer	3.00
Domestic Beer	2.50
Ice Cream	2.00

SPECIAL FULL COURSE DINNERS

PEKING DUCK DINNER FOR TWO \$28.95

Wonton with Vegetable Soup	
Peking Duck with Pancake & Sauce	
Shredded Duck Meat with Sugar Snap Peas in XO Sauce	
House Special Fried Rice	

PEKING DUCK DINNER FOR FOUR \$52.95

Wonton with Vegetable Soup	
Peking Duck with Pancake & Sauce	
Shredded Duck Meat with Sugar Snap Peas in XO Sauce	
Honey Walnut Shrimp	
Chickens w. Eggplant in Garlic Sauce	
House Special Fried Rice	

CHEF'S SPECIAL DINNER FOR TWO \$28.95

Wonton with Vegetable Soup	
Spring Roll	
XO Chicken Strong Bean	
Peking Spare Ribs	
House Special Fried Rice	

CHEF'S SPECIAL DINNER FOR FOUR \$52.95

Wonton with Vegetable Soup	
Spring Roll	
XO Chicken Strong Bean	
General Tso's Chicken	
House Special Fried Rice	

LOBSTER DINNER FOR TWO \$28.95

Small Lobster w. Scallops & Shrimp	
Grilled Lobster w. Scallops & Shrimp	
Steamed Green Vegetable w. Oyster Sauce	

LOBSTER DINNER FOR FOUR \$52.95

Small Lobster w. Scallops & Shrimp	
Grilled Lobster w. Scallops & Shrimp	
Peking Spare Ribs	
House Special Fried Rice	

LOBSTER DINNER FOR SIX \$88.95

Price subject to change without further notice

生記燒臘

Sang Kee
Peking Duck House

238 N. 9th Street
Philadelphia, PA 19107

Web-site: www.phillychinatown.com
(visit our web-site for special offer)

(215) 925-7532

SANG KEE

PEKING DUCK HOUSE

生記

燒腊

238 N. 9th STREET

PHILA., PA. 19107

(215) 925-7532

POULTRY

北京 鴨	Peking Duck (Served in Two Courses)	\$12.95
	(Comes with pancakes, scallions and sauce.)	Whole) 19.95
香子鶏	Chicken with Eggplant in Garlic Sauce	6.25
香雞	Chicken with Honey Mustard	6.25
什菜雞	Chicken with Mixed Vegetables	6.25
公保雞	*Chicken with Hot Peppers	6.25
芝麻雞	Sesame Chicken with Lemon Sauce	7.95
菠蘿雞	Chicken with Pineapple and Pepper in Black Bean Sauce	6.25
京骨雞	Chicken with Peking Sauce	7.95
京炸雞	*Ginger Tofu Chicken	7.95
京炒魚子	Fried Fish Eggs (Chicken and Shrimp)	7.95
四季春	Four Season (Chicken, Shrimp, Beef & Lobster)	8.95
八珍豆腐魚	Happy Family Bean Curd	7.95
掛鷄	Sweet and Sour Chicken	6.25

SEAFOOD

脆皮全魚	*Sea Dragon (Crispy Seabass)	M.P.
豉汁蒸魚	Steamed Fish with Black Bean Sauce	M.P.
豉油蒸魚	Steamed Fish with Oyster Sauce	7.95
豉椒魚	Shrimp with Black Bean Sauce	7.95
豉椒蝦	Shrimp with Red Szechuan Sauce	7.95
干燒米鮭	Shrimp with Cashew Nuts	7.95
豉油蒸魚	Shrimp with Lemon Sauce	8.95
豉椒豆豉	Shrimp with Snow Peas and Mushrooms	7.95
海鮮拼盤	Seafood War Bar (Shrimp, lobster, scallops, crabmeat, fish ball, snow pea and vegetables)	8.95
蜜意蟹	Fried Lobster with Ginger and Onion Sauce	Market Price
公保鮮鮑	*Kung Po Shrimp	7.95
雙鮑鮮鮑	Sauted Squid w/ Green Pepper in Black Bean Sa.	7.95
雙鮑炒鮑	Sauted Squid in Szechuan Sauce	7.95
魚香三寶	Small Clams with Black Bean Sauce	7.95
魚香三寶	*Seafood Triple Delight (Shrimp, scallops and squid)	6.25
海鮮豆腐羹	Salted Fish and Bean Curd in Hot Pot	7.95
掛鰻	Sweet and Sour Shrimp	7.95

OTHERS

綠豆沙	Fried Bean Curd	4.25
魚香茄子	Eggplant with Garlic Sauce	5.25
魚香豆仔	Crispy String Beans	5.25
炒什菜	Sauted Mixed Vegetable	5.25
湯州豆餅	Young Choi Fried Rice	5.25
麻婆豆腐	Soft Bean Curd, Szechuan Style	5.25

* HOT AND SPICY

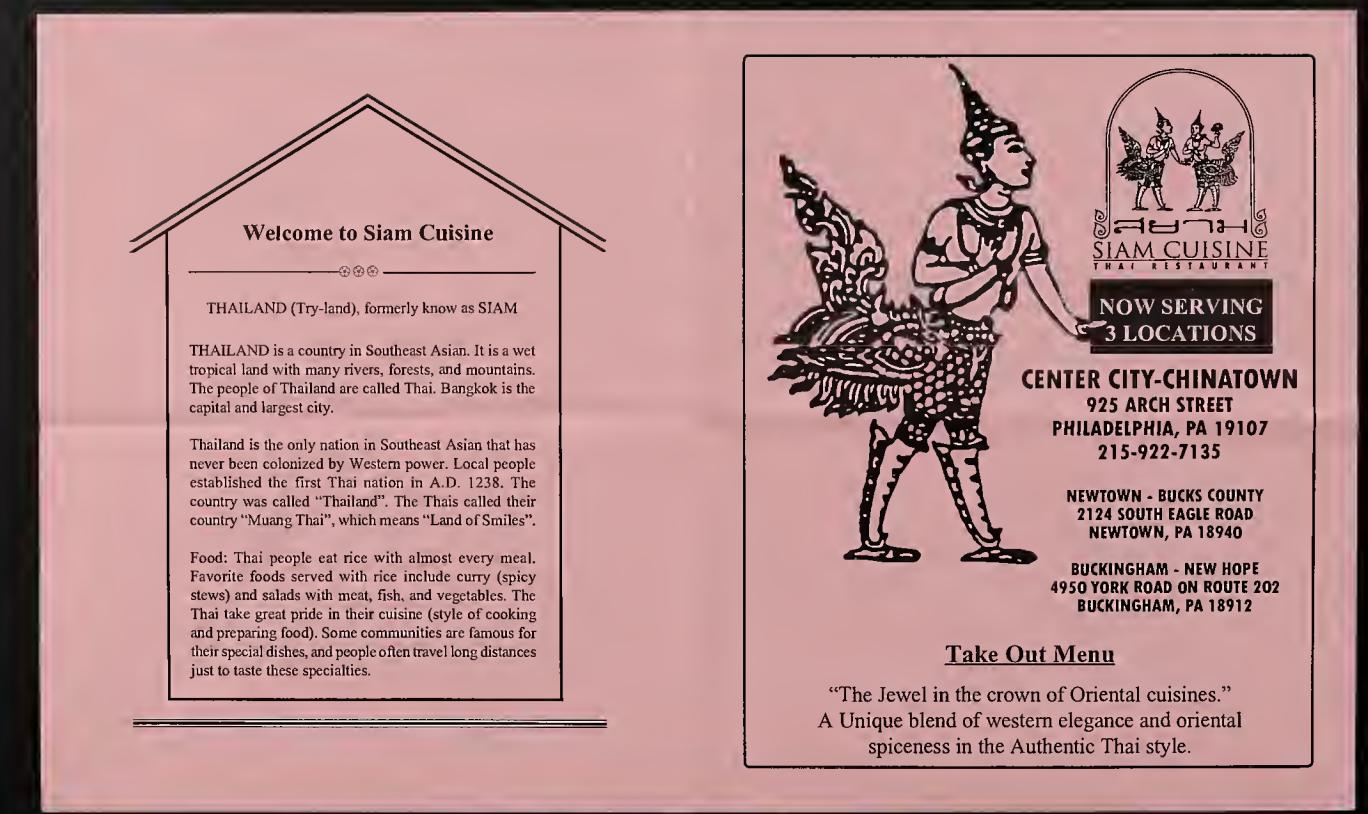
粉 麵		NOODLE SOUP		粥 品		CONGE		SOUP	
Wonton Noodle Soup	2.50	皮蛋瘦肉粥	Thousand Year Egg and Pork Congee	3.00	凤 菜 馄饨	Hong Kong Wonton with Vegetable Soup	3.50		
Spring Dumpling Noodle Soup	2.50	鮑 肉 粥	Fish Fillet, Squid, Beef Congee	3.00	酸 林 酿	*Hot and Sour Soup	3.50		
Plain Wonton Soup	3.25	豬 肉 粥	Pork Congee	2.50	烧 鱼 粥	*Spicy Clam with Vegetable Soup	3.50		
Plain Shrimp Dumpling Soup	3.25	海 鮑 虾 粥	Roasted Duck, Noodle Soup	3.50	海 鮑 豆腐 粥	Seafood Bean Curd Soup	4.50		
Roasted Duck, Noodle Soup	3.50	火 烧 肉 粥	Roasted Pork Noodle Soup	3.50	海 鮑 水 酥	Seafood Sweet Corn Soup	4.50		
Roasted Pork Noodle Soup	3.50	叉 烧 肉 粥	Bar-B-Q Spare Rib Noodle Soup	3.50	海 鮑 鸡 粥	Chicken with Sweet Corn Soup	4.00		
Braised Beef Noodle Soup	3.50	鮑 肉 牛 肋 粥	Fried Dough	1.00	海 鮑 海 鲍 粥	Shrimp Seaweed Soup	3.50		
Fried Dough	3.20				本 使 酱	House Special Soup (Chicken, Shrimp, Pork, Wonton, Noodle and Vegetable)	5.00		
Fish Ball Noodle Soup	3.50								
Seafood Noodle Soup	3.50								
Roast Pork Wonton Noodle Soup	3.75								
Roast Duck Wonton Noodle Soup	3.75								
Braised Beef Wonton Noodle Soup	3.75								
Plain Noodle Soup	1.75								

巧 手 食 品		SPECIAL SIDE ORDERS		炒 麵		FRIED NOODLE DISHES		APPETIZERS	
燒 皮 大 鴨	Roast Duck, Hong Kong Style	▲ 7.50	▲ 4.50	千 古 牛 肋	Beef Stir Fried Rice Noodles	4.95	上 海 春 卷	Spring Roll	.85
燒 雞 腿 骨	Soy Sauce Chicken	▲ 7.50	▲ 4.50	廿 古 牛 肋	Beef w/ Green Veg. & Stir Fried Rice Noodles	4.95	鮮 肉 高 料	Steamed or Fried Dumplings (8)	3.75
蜜 又 叉 雞	Honey Coated Roast Pork	4.50	海 鮑 牛 肋	Beef with Green Veg. & Pan Fried Noodles	5.85	芝 麻 冷 麵	*Cold Sesame Noodles	3.50
燒 排 合	Bar-B-Q Spare Ribs	5.40	海 鮑 牛 肋	House Special Pan Fried Noodles	5.85	炸 魔 雪	Fried Wontons (12)	3.85
桂 侯 飯	Braised Beef	4.50	牛 肋 牛 肋	Braised Beef with Green Veg. Pan Fried Noodles	5.85	燒 排 骨	Bar-B-Q Spare Ribs	5.40
叉 雞	4.50	花 旗 牛 肋	Ha Moon Thin Rice Noodles	4.85	蜜 叉 雞	Honey Coated Roast Pork	4.80
西 米 烤 鹽	Roast Duck and Roast Pork Combo	7.50	星 州 牛 肋	Singapore Noodles	4.95	燒 皮 火 鴨	Roast Duck, Hong Kong Style	7.50 ▲ 4.50
叉 雞 烤 鹽	Clams with Black Bean Sauce	7.95	夏 夏 牛 肋	Ginger and Scallion Stir Fried Soft Noodles	4.50	鳳 凡 卷	Phoenix Roll (Served for 2 or 3 - jumbo roll made of shrimp, chicken and bamboo strips)	5.85
點 頭 牛 肋	Beef Tripe with Black Bean Sauce	4.50						
點 頭 雜 菜	Chinese Green Vegetable with Oyster Sauce	3.95						

碟 飯		RICE PLATTER		MEAT	
火 雷 飯	Roast Duck on Rice with Green Veg.	4.25	京 鄂 肉	Peking Spare Ribs	6.25
叉 雞 飯	Roast Pork on Rice with Green Veg.	4.25	木 虎 肉	Moo Shu Pork (With 4 pancakes)	6.25
油 雷 飯	Soy Sauce Chicken on Rice with Green Veg.	4.25	雲 豆 肉	Roast Pork with Snow Peas and Mushrooms	6.25
牛 肋 飯	Braised Beef on Rice with Green Veg.	4.25	毛 茄 又 烧	Beef w/ Chinese Mushrooms and Bamboo Shoots	6.95
火 雷 飯	Roast Pork and Duck on Rice with Green Veg.	4.75	烏 皮 士 的	Beef w/ Chinese Mushrooms and Bamboo Shoots	8.85
叉 雞 飯	Pork Chop with Onion on Rice	4.95	干 炒 牛 肋	*Sauteed Beef with Hot Pepper	6.85
黑 豆 雷 飯	Beef with Green Vegetable on Rice	4.95	黑 炒 牛 肋	Beef with Peking Sauce	7.95
黑 豆 雷 飯	Young Chow Fried Rice	4.85	蒸 豬 牛 肉	Beef with Broccoli	6.85
			黑 皮 牛 肉	Beef with Orange Flavor Sauce	7.85
			豆 仔 牛 肉	Beef with String Beans	6.85
			豉 豉 牛 肉	Beef w/ Pineapple and Pepper in Black Bean Sc.	6.85
			茄 子 牛 肉	*Beef with Eggplant in Szechuan Garlic Sauce	6.85
			薑 鴨 牛 肉	Beef with Ginger and Scallion	7.85
			沙 茄 芝 麻 牛	*Beef with Sesame Seeds in Szev Sauce	6.85

* HOT AND SPICY

* HOT AND SPICY



Siam Cuisine

SUDPS		THAI CURRYS
1. SIAMESE WONTON (WIEV NAM)	Wonton soup w/ wonton & vegetables	3.95
2. LIVER NOODLES (VOON SEN SOUP)	Celephant noodles w/ sliced chicken, shrimp & Chinese mushrooms	3.95
3. VEGETABLE (SDUP PUG)	Mixed vegetables	3.50
4. MEDIUM VEGETABLE SOUP (GA TOM HLA)	Sliced chicken in coconut milk & exotic spices	3.95
5. SPICY VEGETABLE SOUP (YUM KAEW)	Shrimp in coconut milk & exotic spices	4.95
6. SPICY SHRIMP FROM YUM KAEW	Sliced chicken in lemon grass broth	3.95
7. SPICY SHRIMP FROM YUM KAEW	Shrimps in lemon grass broth	3.95
8. SEAFOOD NOODLE SOUP (SU MY)	Rice noodle soup w/ shrimp, fish, scallop and mixed vegetables in spicy coconut milk & exotic spices	5.50
9. HOT & SOUR VEGETABLE SOUP (GAENG SOM PUG)	Mixed vegetables in Thai hot & sour lemon-chili flavor broth	3.50
SALADS		STIR-FRIED DISHES
10. SIAM GARDEN SALAD (SALAD PUG)	Thailand banana, cucumber, onion and pepper in house vinegar-garlic	4.00
11. THAI SALAD (SOM TUM)	Sliced cabbage, shredded carrots tossed with mildly spicy lime dressing	5.50
12. BEEF SALAD (YUM KUA)	Sliced charbroiled sirloin beef tossed with salad greens in a spicy lime dressing	6.95
13. BEEF SALAD (YUM KUAH)	Poached fresh chunks of squid tossed with salad greens in spicy lime dressing	7.95
14. SIAM CHEF'S SALAD (SALAO HAG)	Fresh salad	7.95
15. DUCK SALAD	Fried duck strips tossed w/ spicy lime/vinegar dressing	6.95
16. MEE PU (ANGLE HAIR NOODLE SALAD)	Angel hair rice noodle tossed with garlic oil and lime juice	6.95
17. LARG GAI (MINCED CHICKEN SALAD)	Poached Angel hair rice noodle with a spicy peanut dressing	6.95
18. THAI SPRING ROLLS (POR PEER TOOD)	Chopped chicken breast tossed with lime / lemon grass dressing, served over green salad, tomato, and cucumber	6.95
APPETIZERS		SIAMESE DUCK
19. STAKED MUSSELS (HOY OY MDA DIN)	In tropical herbs (lemon grass/lemongrass leaf) served with sweet & sour ground peanut dipping sauce	6.95
20. FRIED BLANCHED (TO FU TOO)	With sweet & sour ground peanut dipping sauce	4.95
21. SATAY (CHICKEN OR BEEF)	Satay skewers of chicken or beef on a stick served with peanut sauce and cucumber salad	7.50
22. THAI DUMPLING (STAKED OR FRIED)	Stuffed dumpling served with lime	6.95
23. THAI FISH CAKE (TODD MEE PLA)	Fried fish cake served with lime	6.95
24. SHRIMP ROLLS (GODDING TOOD)	Fried wrapped shrimp (6) with rice pancake served with lime	8.95
25. MEE GROB (ROTAL CRISPY NOODLES)	Fried angel hair noodles tossed with sweet and sour honey sauce	7.95
26. MIXED SEAFOOD TEMPURA	Mixed seafood tempura (shrimp, scallop & squid) Thai tempura style	8.95
27. COMBINATION PLATE (SAMPLER)	A combination of spring roll, crispy wonton, mixed satay & steamed dumpling, sweet and sour peanut sauce and honey soy dipping sauce	8.95
ENTREES		FISH AND SEASIDE DISHES
28. PHAO THAI SIAN NODDLES	Stir-fried rice noodles with egg, dried tofu, scallion and bean sprouts, with fried tofu or veggie (9.95 w/ chicken)	11.95
29. STIR-FRIED ANGLE HAIR NODDLE (MEE SIAM)	Angel hair noodle stir-fried with broccoli in mildly thin soy sauce, with fried tofu or veggie (9.95 w/ chicken)	11.95
30. STIR-FRIED OLIVE NODDLES PHAO WDDN SEN	Stir-fried olive noodle with mixed vegetable in thin soy & oyster sauce	11.95
31. SPICY DRUNKEN NODDLES (PHAO HEE MDA)	This style flat rice noodle stir-fried w/ mixed vegetables, sweet basil oil, lime juice, garlic, ginger, and chili	11.95
32. SIAM PINAPPLE FRIED RICE (HROW PNAD)	Homestyle fried rice w/ pineapple & mixed vegetables, with chicken or beef or tofu	12.95
Dishes are medium spice/mild or hot available on request.		HALF OR ROASTED BONELESS CRISPY DUCK
* 38. STIR-FRIED TONGUE		38. STIR-FRIED TONGUE
* 39. STIR-FRIED GINGER (PHAD KHING)		39. STIR-FRIED GINGER (PHAD KHING)
* 40. STIR-FRIED CASHIWS		40. STIR-FRIED CASHIWS
* 41. STIR-FRIED BASIL (PHAD KA POK)		41. STIR-FRIED BASIL (PHAD KA POK)
* 42. STIR-FRIED BEEF IN RED CURRY (PHAD KHEM MAI)		42. STIR-FRIED BEEF IN RED CURRY (PHAD KHEM MAI)
* 43. SPICY CHICKEN OR BEEF (PHAD PRK)		43. SPICY CHICKEN OR BEEF (PHAD PRK)
* 44. DUCK CURRY		44. DUCK CURRY
* 45. DUCK TAMARIND (PHAD PHEE SHEE)		45. DUCK TAMARIND (PHAD PHEE SHEE)
* 51. STEAMED SALMON (PLA NEUNG)		51. STEAMED SALMON (PLA NEUNG)
* 52. COCONUT SALMON (PLA POA)		52. COCONUT SALMON (PLA POA)
* 53. CHILLAN SLABASS		53. CHILLAN SLABASS
* 54. STIR-FRIED SHELLFISH (PHAD PHEW TAN)		54. STIR-FRIED SHELLFISH (PHAD PHEW TAN)
* 55. SLAFOOD HOT POT (PHAD PHEW TAN)		55. SLAFOOD HOT POT (PHAD PHEW TAN)
* 56. SLAFOOD GINGER		56. SLAFOOD GINGER
* 57. SLAFOOD CURRY		57. SLAFOOD CURRY
HOUSE SPECIALTY		
58. FLAMBEEO KEN (GAI LUE FIRE)	Baked marinated chicken in brandy and sweet chili sauce	14.95
59. BAKED SHRIMP IN LEMON (BAK KUN SEN)	Baked shrimp and silver rockings with Chinese herbs in a porcelain bowl	15.95
60. GRILLED RABBIT (LAM KHEE)	Grilled rabbit with lime	18.95
61. STIR-FRIED ASPARAGUS (SLASNAH ITEM)	Stir-fried asparagus with sweet basil, red bell pepper in garlic chili lime soy	12.95
62. STUFFED SALMON	Steamed fillet of salmon wrapped with home made fresh fig jam	14.95
63. CHAMPIGNON BEEF	Diced beef with marinade mushroom	18.95
* Dishes are medium spice/mild or hot available on request.		

PORK		SEAFOOD		LUNCHEON SPECIALTIES	
301 ↗ Yushan Chai Tai	7.95	501 Baby Shrimp with Cashew Nuts	9.95	1. Chicken with Fresh Broccoli	4.95
302 Moo Shu Pork (w. 4 Crepes)	7.95	502 ↗ Crispy Whole Fish	16.95	2. Chicken with Mixed Vegetables	4.95
303 ↗ Twice Cooked Pork	7.95	503 Baby Shrimp w/ Chinese Vegetables	9.95	3. ↗ General Tso Chicken	5.25
304 ↗ Pork with Garlic Sauce	7.95	504 ↗ Triple Delight (Shrimp, Chicken & Pork)	9.95	4. Sweet & Sour Chicken	4.95
305 ↗ Hunan Pork	7.95	505 Shrimp with Black Bean Sauce	9.95	5. Chicken with Cashew Nuts	5.25
306 ↗ Sichuan Pork	7.95	506 Shrimp with Broccoli	9.95	6. Moo Goo Gai Pan	4.95
307 Sweet and Sour Pork	7.95	507 ↗ House Rainbow (Shrimp, Chicken & Lobster)	12.95	7. Sweet and Sour Pork	4.95
308 Pork w/ Chinese Vegetables	7.95	508 Chicken & Shrimp w/ Chinese Veg	9.95	8. ↗ Twice Cooked Pork	4.95
309 ↗ Spicy Bean Curd Family Style	7.95	509 ↗ Kung Po Baby Shrimp	9.95	9. ↗ Yushan Chai Tai	4.95
310 ↗ Spicy Bean Curd	7.95	510 ↗ Shrimp with Spicy Sate Sauce	9.95	10. Beef with Fresh Broccoli	5.50
BEEF AND LAMB		511 Shrimp with Lobster Sauce	9.95	11. Beef with Yushan Sauce	5.50
401 Moo Shu Beef (w. 4 Crepes)	8.95	512 ↗ Shrimp with Garlic Sauce	9.95	12. House Special Beef	5.50
402 Beef with Chinese Vegetables	8.95	513 Rainbow Shrimp	9.95	13. Beef w/ Green Peppers & Onion	5.50
403 ↗ Sichuan Beef	8.95	514 Sweet & Sour Shrimp	9.95	14. Shrimp with Cashew Nuts	5.50
404 ↗ Beef with Garlic Sauce	8.95	515 Moo Shu Shrimp (w. 4 Crepes)	9.95	15. ↗ Triple Delight	5.50
405 ↗ Kung Po Beef	8.95	516 ↗ Shrimp & Scallops w/ Garlic Sauce	9.95	16. Tung-Ting Shrimp	5.50
406 ↗ Spicy Beef Family Style	8.95	517 ↗ Sichuan Scallops	9.95	17. Baby Shrimp with Vegetables	5.50
407 Mongolian Beef	8.95	518 ↗ Scallops with Garlic Sauce	9.95	18. Chicken & Shrimp Combo	5.50
408 Hunan Beef	8.95	* HOT & SPICY		19. Double Delicacy	5.50
409 ↗ Beef with Spicy Sate Sauce	8.95	Price subject to change without notice.		20. ↗ Hunan Trio	5.50
410 Beef w/ Black Mushrooms & Bamboo Shoots	8.95			21. ↗ Broccoli with Yushan Sauce	4.95
411 Beef with Broccoli	8.95			22. Buddhist Delight	4.95
412 Beef with Green Pepper & Onion	8.95				
413 Beef with Onions	8.95				
414 ↗ Spicy Lamb	8.95				
415 ↗ Yushan Lamb	8.95				
416 ↗ Sichuan Delight (Lamb, Chicken, Beef & Scallops)	9.95				
417 ↗ Chef's Delight (Lamb, Chicken & Shrimp)	9.95				
VEGETABLES					
601 Buddhist Delight	6.95				
602 Black Mushroom & Bamboo Shoots	6.95				
603 Bean Curd with Black Mushrooms	6.95				
604 ↗ Eggplant with Garlic Sauce	6.95				
605 Dried Sauted String Beans	6.95				
606 ↗ Straw Mushrooms w/ Spicy Yushan Sauce	6.95				
607 Moo Shu Vegetables (w. 4 Crepes)	6.95				
608 Broccoli with Garlic Sauce	6.95				

Business Hours:
MON - THURS: 11:30AM - 10:00PM
FRI: 11:30PM - 11:00PM
SAT: 12:00NOON - 11:00PM
SUN: 2:00PM - 10:00PM

DELIVERY HOURS:
Mon. - Fri.: 11:30AM - 2:00PM
Dinner: Sat. - Sun.: 5:00PM - 10:00PM

(Available Now)
(2 Mile Radius)
(\$15.00 Minimum Purchase)

Sichuan House



1900 Murray Avenue
(Squirrel Hill)
Pittsburgh, Pa 15217

(412)422-2700

FREE DELIVERY

APPETIZERS		CHEF'S SUGGESTIONS		MEDLEY SPECIALS	
Egg Roll (1)	.150	101 Lover's Pruners.....12.95	111 Crystal Peas.....12.95	120. Three Seas.....13.95	
Spring Roll (1)	.150	Two pruners of tasting that make an eye-and-palate pleasing ensemble of great appeal. Raddish brown, spicy onions and prunes sauteed w/ ginger & scallions.	Succulent prunes are lightly coated with a special glaze and sauteed to perfection in a thin light & spicy sauce. Green onions are sprinkled on top to enhance the flavor.	A combination of scallops, shrimp & fish in the finest of shrimps, scallops & fish in a subtly flavored white sauce with crisp vegetables.	
Vegetarian Roll (1)	.150	102 Hunan Crispy Fish.....9.95	112 General Tso's Chicken.....9.95	121. Sizzling Scallop & Beef.....9.95	
Shrimp Toast (4)	.395	Fried fillets of hot and spicy fresh fish are nestled on a bed of onions, carrots, baby corn and straw mushrooms in a flavoring fish sauce.	Succulent chunks of chicken in a batter are deep fried to a golden crispness and sauteed in our chef's green gravy and slightly sweet sauce. It is one of the most popular dishes of the Sichuan cuisine.	Scallop, shrimp & tender beef are cooked to near perfection & served in a zesty batter with pungent flavoring. The meat is then sauteed to further develop its savor & flavor. The result is a taste of the freshness of just cooked food.	
Fantail Shrimp (4)	.450	103 Sichuan Bean Curd.....8.95	113 Imperial Chicken.....9.95	122. *Beef & Bean Hock.....9.95	
Barbecued Spare Ribs (6)	.595	Fried bean curd is sauteed with pieces of chicken breast in a spicy black bean sauce & then simmered to perfection in a clay pot.	Stir-fried with chicken and mixed vegetables, it is one of the most consistently popular dish in the Sichuan cuisine.	A succulent & spicy dish created by combining tender beef & chicken & Chinese vegetables in a special blend of distinctive taste.	
Hacked Chicken in Spicy Sauce	.495	104 Honey Chicken.....9.95	114 Fish Fillets in Two Sauces.....10.95	123. Happy Family.....13.95	
Steamed or Fried Dumplings (6)	.450	This dish is pungent yet subtle w/ an underlying hint of honey, richly flavored without masking the primary good taste of chicken. Served with a special dipping sauce.	Fresh fillets are lightly coated with a highly seasoned fishy batter and deep fried in crispness. Equally delicious portions are then topped with a sauteeing lemon sauce and tangy sweet and sour sauce.	This appetizing combination of beef, chicken, scallops, jumbo shrimp & lobster in a Chinese style is a must try for all the family.	
Dumplings with Hot Spicy Sauce	.375	105 Beef Orange.....10.95	115 Chicken Casserole.....9.95	124. Seafood Sizzling Rice.....12.95	
Fried Wonton (8)	.295	Tender slices of prime beef stock in a batter are deep fried to a perfect crispness & quickly sauteed w/ a spicy & tangy sauce. Flavored with a touch of Mandarin orange juice.	Slices of succulent chicken breast & vegetables are stir-fried in a mild sauce. A clay pot is then used to complete the cooking process to further enhance and seal in the flavor.	Excellent combination of shrimp, lobster, chicken breast, scallops, jumbo shrimp & fish. It is then sauteed in a delicious white sauce & served in a zesty platter to enhance & seal in the natural juiciness of the ingredients.	
Marinated Beef (4)	.695	106 Honey Style Chicken.....9.95	116 Crispy Shrimp with Honey Walnuts.....12.95	125. Emperor's Gift.....12.95	
Dynasty Platter (for 2)	.10.50	Stir-fried jumbo scallops & succulent chicken breasts are stir-fried with shrimp heads & shells of pigeon in a lightly seasoned brown sauce. This dish captures the essence of Chinese home cooking at its best.	Stir-fried with scallops, ginger & rice wine, then sauteed in a wonderfully subtle flavor. It is then sauteed in a rich, dark sauce with ginger & scallions.	A doubly delicious treat of chicken breast with mussels, scallops, shrimp, jumbo shrimp & fish. It is then sauteed in a delicious dark sauce flavored with ginger & scallions.	
Spring Roll, Shrimp Toast, Marinated Beef, Bar-B-Q Spare Ribs and Fried Dumpling		107 Peking Duck (Wn) 24.00 (Hh) 12.00	117. Vegetarian Delight.....8.95	126. *Shrimps & Scallops Deluxe 10.95	
Cold Noodles w/ Spicy Sesame Sauce	.450	The well-seasoned duck meat & flavors are need to make this crispy delicious & mouth watering favorite dish. Served with warm crisp, sheets of onions & hoisin sauce.	Tasty seasonal greens in a mild white sauce & bean curd in our chef's dark sauce.	This special dish combines scallops & jumbo shrimp in a rich, dark sauce with vegetables.	
		108 Conducious Favorite.....10.95	118. Mandarin Chicken.....9.95	127. Felicity and Prosperity.....13.95	
		The soft velvety marinated chicken plays provocatively against the silken texture of perfectly torn edamame beans. The combination of a light white sauce with mixed vegetables. The broccoli surrounding the dish offers a refreshing crunch & light note to the entire dish.	Breaded strips of chicken are deep fried to a golden brown & sauteed w/ broccoli & Spanish onions in a thin & lightly flavored glaze-like brown sauce resulting in a very appealing mild dish.	A dish to please the pickiest of palates. A mound of taste & flavor. A combination of scallops, jumbo shrimp & fish in a rich, dark sauce.	
		109 Royal Steak Kew.....12.95	119. General Tso's Double Delight.....12.95	128. *Stir-fried Chicken, Flitor.....12.95	
		Chunks of jumbo meat in a highly seasoned marinade sauteed with red bell peppers, snow peas, baby corn & fresh mushrooms in our chef's special oyster sauce.	Breaded strips of chicken are deep fried to a golden brown & sauteed w/ scallops & jumbo shrimp laced with scallions. Steamed jumbo shrimp topped with scallops. Steamed jumbo scallops served as a colorful & tasty addition.	Stir-fried chicken hearts, silver scallops & succulent jumbo shrimp offer the perfect combination for our restaurant's signature dish. The result is a taste of Chinese vegetables add a spicy touch.	
		110 Hunan Crispy Chicken.....9.95		129. Chicken & Shrimp Imperial 12.95	
		Breaded strips of chicken breasts are deep fried to a perfect crispness and then quickly sauteed with fresh vegetables in our special sharp and delicious dark sauce.		The key medium for this dish is delicious jumbo shrimp, scallops, chicken breast, baby corn, jumbo shrimp & chicken breast. It is then lightly tossed in a special sauce by our chef's who then high heat to seal in the flavor.	
				130. Double Happiness.....13.95	
				Two outstanding dishes presented w/ Jumbo Shrimps & Baby Corn. The shrimp are breaded & sauteed in a Chinese vegetable in a lightly flavored wine sauce & breaded crisp Jumbo Shrimps sauteed in a special Chinese vegetable sauce.	
				131. *Sichuan's Birds Nest.....12.95	
				A gathering of succulent chicken, fresh jumbo shrimp, scallops, baby corn, jumbo scallops & sliced potatoes. Golden fresh vegetables are a colorful & tasty addition.	

* HOT & SPICY



SICHUAN HOUSE

1900 Murray Ave
Pittsburgh, PA 15217
(412)422-2700

EARLY BIRD SPECIAL

at Squirrel Hill

Daily Between 3:00 PM - 6:00PM

ONLY \$7.50

Served with a choice of Soup (Wonton, Velvet Corn w/ Chicken or Hot & Sour Soup)
and Egg Roll or Spring Roll and Steamed or Fried Rice

- | | |
|---------------------------------|------------------------------------|
| 1. Chicken with Fresh Broccoli | 12. House Special Beef |
| 2. Chicken with Mixed Vegetable | 13. Beef with Green Pepper & Onion |
| 3. General Tso's Chicken | 14. Shrimp with Cashew Nuts |
| 4. Sweet & Sour Chicken | 15. ~ Triple Delight |
| 5. Chicken with Cashew Nuts | 16. Tung-Ting-Shrimp |
| 6. Moo Goo Gai Pan | 17. Baby Shrimp with Vegetables |
| 7. Sweet & Sour Pork | 18. Chicken & Shrimp Combo |
| 8. ~ Twice Cooked Pork | 19. Double Delicacy |
| 9. ~ Yushan Chai Tai | 20. ~ Hunan Trio |
| 10. Beef with Fresh Broccoli | 21. ~ Broccoli with Yushan Sauce |
| 11. ~ Beef with Yushan Sauce | 22. Buddhist Delight |

~ Hot and Spicy
Absolutely NO Substitution Allowed

Soy Cafe
Healthy. Good. Food.

Gourmet Salads	
Served w/ our homemade apple ginger dressing	
Avocado Grapefruit	\$5.50
fresh cut avocado, half grapefruit, almond chips	
Green	\$3.50
Seaweed Cucumber	\$5.00
cucumber, marinated seaweed, imitation crabmeat	
Soy'a Chai	\$6.00
95% fat free turkey, soy cheese, cucumber, green pepper, chopped walnuts	
Seafood	\$7.50
jumbo shrimp, imitation crabmeat, marinated seaweed	
Tofu Sesame	\$5.00
marinated tofu, toasted sesame seeds	
Pineapple Shrimp	\$6.50
fresh cut pineapple, jumbo shrimp, chopped walnuts	
Wraps	
Your choice of wheat or garlic herb wraps Served w/ our homemade garlic mustard dressing	
California	\$5.75
imitation crabmeat, avocado, cucumbers, wasabi hummus, spring mix, caviar, sesame	
Eggwhita	\$4.95
egg/eggwhita, carrot, celery, apple, green pepper, tomato, soy cheese, spring mix	
Grilled Eggplant	\$5.25
grilled sliced eggplants, sweet onions, tomatoes, green pepper, soy cheese, homemade soy mayo, spring mix	
Mushroom Omelette Wrap	\$5.50
cheese & shiitake, oyster, or portobello mushrooms, egg/eggwhita, garlic, sweet onions, soy cheese, spring mix	
Philadelphia	\$6.75
cheese & salami, homemade soy mayo, cucumber, spring mix, caviar, sesame	
Soy Wrap	\$5.25
soy chicken or beef, wasabi hummus, cucumber, avocado, spring mix, seaweed, caviar	
Spicy Tuna	
solid white Albacore tuna, spicy hummus, fresh peach or apple slices, spring mix, caviar, sesame	
Turkey Avocado	\$6.50
95% fat free turkey, avocado, homemade soy mayo, cucumber, spring mix	
Toast On	
Multi-Grain, Whole Wheat, Russian Black, or Croissant (extra \$.50)	
Artichoke & Tomato	\$3.95
spicy hummus, center cut tomato, artichoke hearts, soy cheese	
Baba Burger	\$6.95
grilled portobello mushrooms, sweet onion, tomatoes, soy cheese, spring mix	
Elvis Special	\$2.75
peanut butter w/ fresh banana	
Grilled Cheesy	\$3.50
melted soy cheese on toast w/ a side salad	
Grilled Eggplant	\$5.00
grilled eggplant, sweet onions, tomatoes, green pepper, homemade soy mayo, soy cheese, spring mix	
Honey Nut	\$2.75
fresh bananas, toasted almond chips, honey	
Spicy Tuna	\$5.50
solid white Albacore tuna, spicy hummus, black olives, fresh peach slices, spring mix	
T'n'A	\$3.95
center cut tomato, fresh avocado, soy cheese	
Turkey Avocado	\$6.50
95% fat free turkey, avocado, homemade soy mayo, cucumber, spring mix	
Eggwhita Omellette	\$4.50
egg/eggwhita, curd, green pepper, coley, tomato, apple, soy cheese	
Mushroom Omellette	\$5.50
your choice of shiitake, oyster, or portobello eggs/eggwhita, garlic, sweet onions, soy cheese, spring mix	
Chef's Specials	
Seasonal Fruit Salad	
\$3.25	
Steamed Buns	
\$3.00	
Mushroom Miso Soup	
\$4.50	
comes w/ a side salad, soy cheese on toast	
Buckwheat / Udon Noodle Soup	
\$4.50	
Soy Sesame or Miso Scallion Baxx, comes w/ imitation crabmeat, seaweed, tofu, egg	
Lobster Peanut Salad	
\$8.95	
lobster meat, peanuts	
Scallop Tuna Sandwich	
\$5.75	
tuna salad w/ soy mayo, celery, tomatoes, scallions, soy cheese, spring mix on your choice of daily bread	
Mr. Bean	
\$4.25	
'graham's recipe' baked soy beans w/ tempeh beef, served w/ soy cheese on toast, & a side salad	
Turkey Pesto Sandwich	
\$5.50	
80% fat free turkey, pesto sun-dried tomato pesto, black olives, tomatoes, soy cheese, spring mix on your choice of daily bread or wrap	
Anytime Bites	
Pan Fried / Steamed Dumplings	
6/\$4.00	
mushroom veggie, beef & veggie, spicy beef, & shrimp shrimp	
Bowl of Edamame	
\$2.00	
Vanilla Oatmeal w/ Honey Soy Milk	
\$2.00	
Sweets	
Soy Ice Cream (cone or cup)	
\$2.25	
Almond / Buttermilk Cookies	
\$2/\$1.00	
Soy Baan / Sunflower Crunch	
2/\$1.00	
Pinaapple / Papaya Cakes	
3/\$1.00	
Homemade Soy Dots	
Bite size oval dots that taste like Belgian waffles.	
\$2.50	
15 pcs for	\$2.50
30 pcs for	\$3.25
Chocolate, Vanilla & Green Tea Flavor	
Soy Cafe 821 North 2nd Street	
Phone 215.922.1003	
Monday to Friday 9am - 9pm,	
Saturday 11am - 8pm	
Eat in, Take out.	
Happy people & pets welcome.	
Free Wireless Internet,	
PC & Mac friendly.	

Soy Smoothies Made fresh to order & blended with our own homemade soymilk!

Betty Boop strawberries, banana, soymilk, tofu, honey	\$ 3.75	Strawberry Twist peach, strawberries, ginger, soymilk, honey	\$ 3.75
Bugs Bunny fresh squeezed carrot juice, tofu, soymilk, honey	\$ 3.75	Tropical Tango pineapple, banana, coconut milk, tofu, soymilk, honey	\$ 3.95
Cookie Monster almond cookies, oatmeal, vanilla, soymilk, honey	\$ 3.95	Witches Brew black sesame, tofu, soymilk, honey	\$ 3.75
Cococaberry cocoa, bananas, raspberries, oatmeal, soymilk, honey	\$ 3.95	Zen Peach peach, raspberries, tofu, soymilk, honey	\$ 3.75
Fruitlicious orange, peach, mango juice, soymilk, honey	\$ 3.95	* Add a boost of protein or ginseng for \$.50 Honey can be substituted w/ maple syrup or your choice of artificial sweeteners	
Funky Monkey banana, peanut butter, oatmeal, soymilk, honey	\$ 3.75	*Add vanilla or hazelnut flavor for \$.50 *All coffee drinks are served as hot drinks, & can be made as cold drinks for an additional \$.50	
Green Tea Soy finely ground green tea, tofu, soymilk, honey	\$ 3.75		
Hello Sunshine pineapple, mango, banana, soymilk, honey	\$ 3.95		
Kickin' Kiwi kiwi, peach, oatmeal, tofu, soymilk, honey	\$ 3.95		
Lychee & Blueberry lychee, blueberries, tofu, soymilk, honey	\$ 3.75		
Mango Mama mango, mango juice, banana, soymilk, honey	\$ 3.75		
Milki Vanilli peach, banana, vanilla, soymilk, honey	\$ 3.75		
Papaya Papa papaya, tofu, soymilk, honey	\$ 3.75		
Pink Panther strawberries, raspberries, tofu, soymilk, honey	\$ 3.75		
Shrek honeydew, kiwi, tofu, soymilk, honey	\$ 3.75		
Snow Soy ginger, vanilla, cinnamon, soymilk, honey	\$ 3.75		

Coffee & Espresso
We use only the finest Fair Trade Organic Coffee from around the world!

House Coffee	\$m \$1.25	ls \$1.65
Decaf House	\$m \$1.40	ls \$1.85
Espresso	s. \$2.00	d. \$3.00
Soy Latte	\$ 3.75	
Soy Cappuccino	\$ 2.75	
Cafe Au Lait	\$ 2.25	
Cafe Americano	\$ 2.25	

A Cup Of Tea
All of our finest tea leaves are from South Asia!

Green Tea w/ roasted rice	\$ 1.25
Oolong Tea	\$ 1.25
Jasmine Tea	\$ 1.25
Whole Jasmine Flower Tea	\$ 5.50

Tea Party
Served w/ teapot or a Large "to go" Cup

Green Tea Ginseng & Honey	\$ 2.00
Green Tea Fresh Ginger & Honey	\$ 2.25
Green Tea Fresh Lemon & Honey	\$ 2.25
Fresh Lemon Ginger & Honey	\$ 2.25
Cinnamon Green Tea & Honey	\$ 2.00
Fresh Citrus Tea	\$ 2.25

Hot Coffee Drinks

Green Tea Coffee	\$ 2.50
ground green tea, coffee, your choice of shaved hazelnut or soymilk, honey	
Peppermint Patty	\$ 3.50
shot of espresso, peppermint, soymilk, honey	

Blended Coffee Drinks

Espresso Milkshake	\$ 4.00
shot of espresso, 2 scoops of soy ice cream, soymilk, honey	
Latte Latte	\$ 3.25
shot of espresso, soymilk, honey	
Vanilla Java	\$ 3.75
shot of espresso, vanilla, cinnamon, soymilk, honey	
Mocha cha-cha	\$ 3.50
shot of espresso, cocoa, soymilk, honey	
Hazelnut	\$ 3.50
shot of espresso, hazelnut, soymilk, honey	

*Only Served Cold

Kid's Korner

Crunchy Clam Scups	\$3.95
Zany Shrimp Fry	\$4.95
Power Pork Chop	\$3.95
Happy Hot Dog	\$2.95
Wild Wing Dings	\$3.95
Funny Chicken Fingers	\$3.95
Radical Haddock Fry	\$3.95
Crazy Chicken Broil	\$3.95
Dynamo Diamond Steak	\$4.95
Mighty Meatball with Spaghetti	\$2.95
Huntery Hamburger	\$2.95

Each Entree Includes:
(Italian bread and two side dishes)
Choice of (1) Salad, Caesar, or Spinach, or Soup
Choice (1) Pasta, Spaghetti, Vegetable, or Potato Omelet

Golf Packages



For accommodations and tee times call:
Sherwood Motel 1-800-626-5802
Canyon Motel 1-800-255-2718

the STEAK HOUSE
Since 1957
FAMILY DINING

Located at
29 Main Street
in the heart of
Wellsboro, Pa.

AAA

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Prices subject to change
8/1/95

Friendly Atmosphere
Casual Dress

Reservations
Suggested

717-724-9092

Appetizers		Steaks • Beef • Pork • Lamb		Chicken and Turkey	
Steak House Shrimp Cocktail	\$4.95	Fried Clams Oregano	\$2.95	Chicken Traders	\$6.95
Chicken Tenderloin	\$2.95	Fried Oysters	\$4.95	Roast Duckling and Blue Cheese	\$6.95
Wing Dogs	\$3.95	Garlic Shrimp	\$6.95	Roast Turkey, Stuffing and Gravy	\$7.50
Beef Stew	\$1.95	Scallops Merluccio	\$7.95	Broiled Chicken Breast with Mushroom Gravy	\$7.95
Mozzarella Sticks	\$3.50	Oysters	\$7.95	Mediterranean Chicken - Mozzarella cheese, sauce and ripe olives	\$8.95
Jalapeno Peppers	\$3.50	Onion Rings	\$7.95		
Soup of the Day - Cup \$1.25 - Bowl \$1.75					
Chef's Salads					
Served as a meal with soup and Italian bread					
Seafood or Broiled Chicken - served over salad greens with walnuts, grapes, and other Great with Peppered Dressing	\$8.25				
Marinated Beef - Traditional chef with blue cheese croutons and	\$8.25				
Taco Salad - seasoned ground beef, tortilla chips, sour cream, salsa, grated cheddar cheese, and ripe olives on a bed of lettuce	\$8.25				
Hawaiian Macaroni					
Steak House Burger - 6 oz. beef burger on a bun	\$5.75				
Hot Turkey - served on white bread with gravy	\$7.25				
Hot Beef - on toast with gravy	\$7.25				
Pork Chop - prepared broiled or fried on a bun	\$7.25				
Chicken Breast - prepared broiled or fried on a bun	\$7.25				
Open-faced Ham & Swiss - with mushroom gravy on toasted potato	\$8.75				
Sandwiches		From The Sea		Combination Platters	
Home Made Pie	\$1.50	Sea Scallops	\$10.50	Sampler - A sample of all our fish entrees	\$13.95
Old Fashioned Bread Pudding	\$1.25	Shrimps	\$10.50	Islander - New Zealand jumbo scallop and broiled shrimp	\$16.95
Pie with Ice Cream	\$2.50	Icelandic Haddock	\$8.95	Best of Both Worlds - Delmonico and haddock sea scallop	\$17.95
Salisbury Shortcake	\$2.75			Sizzling Duo - Broiled shrimp and chicken breast & mushroom gravy	\$13.95
Shortcake				Seafood Delight - Black Diamond steaks and broiled shrimp	\$16.95
Entree				Shrimp to Share - Fried mix of chicken and haddock	\$11.95
Chocolate Mousse	\$3.50			Flaherman's Platter - Broiled red snapper, lobster, & shrimp cocktail	\$28.95
Cheesecake (various)	\$4.50			Combo - Broiled haddock with chicken breast & mushroom gravy	\$12.95
Strawberries	\$2.50				
Ice Cream Sundaes	\$3.50				
Ice Cream	\$1.50				
Ice Cream Sundae	\$1.95				
Ice Cream Pie	\$2.25				
Chocolate Walnuts	\$2.25				
Ice Cream Roll	\$2.25				
Monday thru Saturday 5 P.M. to 9 P.M.		A wide variety of beer, wine and your favorite cocktails		All menu items available for takeout	

Susanna Foo
Chinese Cuisine

DECEMBER 2002

1512 WALNUT STREET
PHILADELPHIA, PA 19102
PHONE: 215.545.2666
FAX: 215.545.9106

from susanna

Dear Friends,

2002 has been a very important year for us. Despite challenging economic conditions, we have made significant improvements at our restaurant. Chef Paul Peng, General Manager Ken Liao, and back kitchen Chef Fei Zhou all joined us last year. This year we added fresh talent with Pastry Chef Marie Siccher, Assistant Manager Hans Eggstein and Sous Chef Ann Coll. Marie joined us with five years of experience at The Ritz-Carlton; Hans and Ann both came with many years of experience at 5 Star Restaurants. Their strong addition has helped us to achieve greater heights in both food and service.

In August, E-Shin and I took a trip to China with the Philadelphia Trade Commission. It was my first time back there since my family left in 1949. I was overwhelmed by how much China has changed. Shanghai was busy and bustling, rapidly becoming into an international metropolis. Having my roots in northern China, Beijing felt more like home to me. I felt comfortable immediately, but was surprised when we were caught in traffic jams everywhere we went.

While I was there, I had the most sumptuous Peking duck at Quandui Roast Duck Restaurant. The ducks were roasted in a huge brick oven over an open fire, the same way an Italian restaurant would make their famous pizzas. The restaurant opened in 1864 and my duck was number 101351. I also visited Lo Shun Dumpling House, a family business which opened in 1829 and has been successful for five generations now. It amazed me to see how both restaurants maintained to be the best at what they do for over 150 years now. Finally, I was very excited when I found out that one of the preserved treasures of China is my father's birthplace. I am very happy I went back and I know I will return again someday.

In the meantime, this is much to look forward to here in Philadelphia. The end of summer always marks a new beginning and I hope that this is going to be another exciting year for us. The season is filled with happiness and love. With the passing of Thanksgiving and the coming of the holidays and Valentine's day, it will surely be one great celebration after another. We hope that you will share some of these special occasions with us!

We wish you a happy holiday season and a very Happy New Year!

Warm Wishes,
Susanna Foo

CELEBRATE NEW YEAR'S EVE 2003

New Year's Eve Grand Celebration Menu

(①) Cirrus Cured Wild Salmon with Ostrich Caviar
 (②) Napoleon of Diver Scallop, Pear and Shrimp
 (③) Butternut Squash Soup with Canadian Lobster
 (④) Seared Black Sea Bass with Ragout of Oysters, Mussels and Clams
 (⑤) Peking Duck Breast, Royal Trumpet Mushrooms, Arichokes and Fresh Water Chestnut
 (⑥) Choice of:
 Grilled Baby Rack of Lamb or New York Strip Steak
 (⑦) Assorted Dessert Fantasy from our Pastry Chef

\$85.00 per person in the Main Dining Room
 \$95.00 per person in the Second Floor Dining Room

We will serve our regular à la carte menu for the early seating in both our main and second floor dining rooms. The New Year's Eve Grand Dinner will begin at 9:15 pm for our last seating. A dance floor will be set up on the second floor with a crystal disco ball and Silversound DJ Gacano playing your favorite tunes throughout the evening. Our main dining room will have a more romantic ambience as guests relax and enjoy a candlelight dinner with harpist Regina Traini playing live soft music in the background.

Best Lunch Bargain In Town
 Enjoy a three-course meal and choose from a wide selection of dim sum, soups and salads, entrees and desserts for \$24.95. So come join us and treat yourself to a good lunch for a great price!

Empress Den / Chef's Table
 Collaborate with our chef for a special menu and dine in our elegant Empress Den. The room is designed with flowing curtains, intricate grillwork, custom-made wood posts and a line of glowing lanterns. The room can accommodate a maximum of 14 guests and is \$85.00 and higher.

Catered Affairs / Banquets
 Our second floor offers a special atmosphere for corporate meetings, weddings, birthdays, bar/bat mitzvahs, anniversaries and many other private parties of up to 130 people. The floor can be divided into three rooms:
 Jade Room seats 22 people
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 Orchid Room seats 30 people

A variety of menus can be tailored for your special lunch and dinner affairs. Please feel free to contact Pierre Angeli Deo at 215.545.8907 for more information and availability.

Four Bells: Tidings is Nice
 Earlier this year Susanna Foo was proud to become a two time recipient of Philadelphia Inquirer restaurant critic Craig LaBan's highest rating of four bells. This rating is "a rare distinction given to those that stand apart, setting standards for the region." LaBan describes the cuisine as "exquisite, sophisticated and creative, with gorgeous presentations polished down to the finest detail." Susanna Foo Chinese Cuisine remains an experience that, "when you're there, you're just swept away."



215 S 4th Street
Philadelphia, PA 19102
1512 Walnut Street
215.545.2666

CELEBRATE CHINESE NEW YEAR

Year of the Ram

According to Chinese beliefs, those born in the year of the Ram tend to be gentle, kind and compassionate about what they do. They make good friends and partners, and enjoy many long and fulfilling relationships. They are unselfish and creative, and are often found in careers that revolve around the arts and social work.

New Year's Eve Dinner
 Come and join us to kick off the Chinese New Year with the \$65.00 per person Special New Year Banquet on January 31, 2003 at 6:00 PM with a free Appetizer and Lo Mein Dumplings.

Banquet of the month
 The special menu will also run alongside our regular à la carte menu from February 1 - 28, 2003.

Cooking Class
 Cooking with Chef Patrick and Pastry Chef Maria
 Monday, February 10, 2003
 6:00 pm
 \$125.00 tax and gratuity included
 Includes wine, hors d'oeuvres and a four-course dinner



CHINESE NEW YEAR BANQUET

Seared Big Eye Tuna with Mango Sweet Rice and Reduced Soy Glaze
Baby Arugula

Diver Scallop, Prawn and Pear Napoleon
With Taro Pancake Truffle Sauce

Slowly Roasted Wild King Salmon with Turmeric Lemongrass Sauce
Wild Mushrooms and Chinese Baby Cabbage

Wok Sauteed Mongolian Lamb Loin
Rice Noodle Soufflé and Spicy Leek Sauce

Chocolate Fantasy with Azuki Bean Pastry

\$65.00 per person
 Plus tax and gratuity

perfect holiday presents

Gift Certificate
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Cookbook
 The Susanna Foo Chinese Cuisine Cookbook is now available in paperback for \$20.00. The hardcover version sold over 90,000 copies and was the recipient of the 1996 James Beard Cookbook Award. Susanna is currently working on her second book. It will hopefully be out by 2004.

coming soon

Valentine's Day
 February 14, 2003, Friday
 It is sure to be a memorable evening for you and your loved one here at Susanna Foo Chinese Cuisine. Enjoy a romantic six-course candlelight dinner with live soft jazz. For \$75.00 per person, our menu will feature delicacies such as oysters, passion fruit and chocolates. Please call early for reservations.

The Book and The Cook Festival
 March 20, 2003, Thursday
 Susanna teams up with good friend Martin Yan, famous host of "Yan Can Cook", for a special dinner. Martin Yan is an internationally renowned TV personality, a master chef, and author of 10 best-selling cookbooks.

March 14 & 15, 2003, Friday & Sunday
 Susanna will be joined by the Executive Chef of The Grand Hotel in Taiwan, Chen Lin. He has served in many presidential dinners and was featured in the movie "Eat, Drink, Man, Woman", which was nominated for Best Foreign Film at the 1994 Academy Awards. He is one of the most talented chefs in Taiwan.

Susanna Foo
Chinese Cuisine

DECEMBER 2002

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from susanna

Dear Friends,

2002 has been a very important year for Susanna Foo Chinese Cuisine. Despite challenging economic conditions, we have made significant improvements at our restaurant. Chef Patrick Feury, General Manager Ken Johnston and Wok Sous Chef Joe Zhou all joined us last year. This year we added fresh talent with Pastry Chef Marie Leterrier, Assistant Manager Hans Eggstein and Sous Chef Alan Colle. Many thanks to both of our former employees at The Ritz-Carlton; Hans and Ann both came with many years of experience at a 5 Star restaurant. These strong additions have helped us to achieve greater heights in both food and service.

In August, E-Shin and I took a trip to China with the Philadelphia Trade Commission. It was my first time back there since my family left in 1949. I was overwhelmed to see how much China has changed. Shanghai was busy and exciting, rapidly booming into an international metropolis. Having my roots in rural China, Beijing is still more home to me. I did not realize how quickly it had changed. We were surprised when we were caught in traffic jams everywhere we went.

While I was there, I had the most sumptuous Pecking duck at Quanduji Roast Duck Restaurant. The ducks were roasted over a wood fire, then carved over an open fire, the same way an Indian tandoor would make their famous pizzas. The restaurant opened in 1864 and my duck was numbered 10149731. I also visited Lo Mein Dumpling House, a family business which opened in 1829 and has been successful for five generations now. They still sell their dumplings by hand, maintained to be the best when they do for over 150 years now. Finally, I was very excited when I found out that one of the preserved treasures of China is my father's birthplace. I am very happy I went back and know I will return again someday.

In the meantime, there is much to look forward to here in Philadelphia. The end of summer always marks a new beginning for me. I believe that this is going to be another exciting year for us. The season is filled with happiness and love. With the passing of the holidays and Valentine's day, it will surely be one great celebration after another. We hope that you will share some of these special occasions with us!

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① Citrus Cured Wild Salmon with Osetra Caviar
② Napoleon of Diver Scallop, Pear and Shrimp
③ Butternut Squash Soup with Canadian Lobster
④ Seared Black Sea Bass with Ragout of Oysters, Mussels and Clams
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⑥ Choice of:
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Cooking Class

Cooking with Chef Patrick and Pastry Chef Merle
Monday, February 10, 2003
6:00 pm
\$125.00 tax and gratuity included
Includes wine, hors d'oeuvres and a four-course dinner

Cooking at Home with Susanna
Monday, February 24, 2003
12:00 noon
Maximum of 12 guests
Wine and lunch will be served

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Baby Arugula

Diver Scallop, Prawn and Pear Napoleon
With Taro Pancake
Truffle Sauce

Slowly Roasted Wild King Salmon
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Chinese Cuisine

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CHINESE NEW YEAR BANQUET

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Baby Angula
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Truffle Sauce
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SEAFOOD

Sizzling Squirrel Sea Bass with Sweet and Sour Sauce Soft Polenta with White Corn, Asparagus, Coriander and Ginger	28.50
Roasted Maine Lobster with Japanese Maitake Mushrooms (1½ lbs) White Corn Soufflé and Emulsified Lobster Sauce	34.50
Slow-Roasted Atlantic Salmon with Sake, Miso and Ginger Marinade Braised Israeli Couscous with Soy Beans, Parsnip and Turmeric-Dill Sauce	24.50
Shrimp and Lobster with Coconut-Lobster Sauce Half Maine Lobster, Tiger Prawns and Creamy English Pea Risotto	31.50
Pan-Seared Jumbo Diver Scallops with Emulsified Truffle Sauce Grilled Shiitake Mushrooms, Broccoli Rabe and Taro Pancakes	28.50
Roasted Black Sea Bass with Roasted Red Pepper and Tomato Sauce Potato Purée with Golden Peaty Pans, French Beans and Asparagus	28.50
Seared Big Eye Sushi Tuna with Jalapeño and Rosemary Marinade Vegetarian Pad Thai with Pickled Ginger, Tomato Salsa and Red Beet Salad	29.00
Wok-Shaking Diver Scallops and Filet Mignon Szechwan Style Yukon Gold Potatoes, Serrano Chili Sauce and Chinese Green Cabbage	28.00
Crispy Jumbo Shrimp with Caramelized Citrus Sauce Red Pear Tomatoes, Florida Orange and Coconut Sweet Rice	27.50
Wok-Seared Seafood with Jumbo Prawn, Stuffed Prawn, Scallop, Salmon, Tuna and P.E.I. Mussels with Rice Vermicelli	31.00

MEAT AND POULTRY

Grilled Venison with Rosemary, Jalapeno and Five Spice Marinade Sautéed Brussels Sprouts, Shiitake Mushrooms and Artichokes	28.50
Kung Pao Chicken with Jicama, Snap Peas, Mushrooms and Peanuts	17.50
Tea-Smoked Peking Duck Breast with Butternut Squash Dumplings Shanghai Baby Bok Choy, Fennel, and Roasted Gravy Smith Apple	29.50
Grilled Baby Rack of Lamb with Saffron Basmati Fried Rice Chinese Eggplant Ratatouille with Mango Chutney and French Beans	31.00
Classical Mu-Shu Pork with Shiitake Mushrooms, Tiger Lily Buds, Smoked Bean Curd, Coriander and Brandy Infused Hoisin Sauce	19.50
Grilled Filet Mignon with Saffron Fettuccini French Beans, Roasted Plum Tomatoes and Szechuan Peppercorn Sauce	29.00
Crispy Duck with Sweet Potato Purée and Cranberry Chutney Sautéed Chinese Vegetables and Braised Star Anise Duck Sauce	25.50
Spicy Mongolian Jamison Baby Lamb with Chinese Eggplant Sautéed with Jalapeño Pepper, Ginger, Fennel and Scallion	25.00

'Susanna Foo Chinese Cuisine Cookbook \$20.00
 ~ Private Dining Available ~
 Please ask your server for our banquet menus.

Susanna Foo Chinese Cuisine
 1512 Walnut Street, Philadelphia, PA 19102
 Phone - 215-545-2666 Fax - 215-546-9106
www.susannafoo.com

DIM SUM

<i>Fall Sampler Box</i> Seared Big Eye Tuna, Baby Crab Cake, Ginger Smoked Salmon and Wild Mushroom Dumpling with Maitake Mushrooms	14.50
<i>Grilled Cured Foie Gras and Duck Dumplings</i> Roasted Fuyu Persimmon, Port Wine Reduction and Red Onion Compote	18.50
<i>Lightly Seared Big Eye Tuna with Herb and Peppercorn Crust</i> Sun-dried Tomato Chutney, Pickled Ginger and Wasabi Crème Fraîche	13.50
<i>Beef Tenderloin Satay with Spicy Thai Peanut Sauce</i> Mango Coconut Sweet Rice and Spicy Mandarin Potato Salad	12.50
<i>Grilled Jumbo Tiger Prawn with Spicy Papaya Vinaigrette</i> Avocado, Tomatillo with Vine-Ripened Tomato Fondue and Taro Pancake	13.50
<i>Lobster Dumplings with Emulsified Coconut Lobster Sauce</i> Soy Bacon Purée with Coriander and Asparagus	15.50
<i>Steamed Veal and Spinach Dumplings with Ancho Chili Sauce</i> Baby Spinach and Diced Tomatoes	10.50
<i>Wild Mushroom Dumplings with Japanese Maitake Mushrooms</i> White Truffle Oil Vinaigrette	13.50
<i>Spring Rolls with Chicken, Shrimp, Shiitake and Herbs</i> Red Cabbage Salad with Spicy Thai Peanut Vinaigrette	8.50
<i>Hundred Corner Crabcakes with Shaved Fennel and Arugula Salad</i> With Sun-dried Tomato Sauce and Mango Salsa	13.50
<i>Dim Sum Sampler with Pickled Napa Cabbage</i> Pan-Fried Pork, Chicken, Veal, Spring Roll and Chinese Eggplant	12.50

SOUP & SALAD

<i>Seafood Wonton Soup with Shrimp and Bay Scallops</i> P.E.I. Mussels, White Corn, Tomatoes and Herbs	10.50
<i>Susanna Foo Classic Hot and Sour Soup</i> With Pork, Daikon, Tiger Lily Bud, Tofu, Taro and Shiitake Mushrooms	8.50
<i>Creamy Butternut Squash and Parsnip Soup with Jumbo Crabmeat</i> Basil Oil and Red Pepper Coulis	11.50
<i>Panko-Crusted Goat Cheese, Asian Pear and Honeyed Walnuts</i> Baby Arugula, Herb Vinaigrette and Korean Pancake	12.50
<i>Organic Baby Greens with Red Mustard and Baby Spinach</i> Grape Tomatoes with Citrus Vinaigrette and Scallion Pancake	9.50

PASTA, RICE & VEGETABLES

<i>Seafood Pad Thai with Shrimp, Scallops, Tofu and Coriander</i>	11.50
<i>Artichoke Pasta with Roasted Vegetables and Spicy Coconut Sauce</i>	10.50
<i>Susanna Foo Fried Rice with Asparagus, Shrimp and Scallops</i>	10.50
<i>Sautéed Tofu with Chinese Eggplant, Snap Peas and Jalapeño</i>	9.50





Celebrate Valentine's Day

Friday and Saturday, February 14 and 15, 2003

Citrus-Cured Wild Salmon with Osetra Caviar And Asparagus Salad
Miso Curly Cress, Wasabi Crème Fraîche and Soybean-Basil Purée

Roasted Maine Lobster with Zucchini Flower Stuffed with Scallop Mousse
Japanese Maitake Mushrooms and Emulsified Lobster Sauce

Pan-Seared Dover Sole with Stuffed Jumbo Crabmeat
Coconut-Turmeric Sauce and Braised Baby Shanghai Cabbage

Grilled Baby Rack of Lamb with Reduced Sake-Soy Sauce
Taro Pancakes, Roasted Fenugreek, Chinese Eggplant and Mango-Key Lime Chutney

Sorbet Sampler

Chocolate Mousse Heart

\$75.00 per person plus tax and gratuity
All members must participate

1512 Walnut Street
Philadelphia, PA 19102
215-545-2666



Celebrate Valentine's Day

Friday and Saturday, February 14 and 15, 2003

Citrus-Cured Wild Salmon with Osetra Caviar And Asparagus Salad
Micro Cured Crust, Wasabi Crème Fraîche and Soybean-Basil Purée

Roasted Maine Lobster with Zucchini Flower Stuffed with Scallop Mousse
Japanese Maitake Mushrooms and Emulsified Lobster Sauce

Pan-Seared Dover Sole with Stuffed Jumbo Crabmeat
Coconut-Turmeric Sauce and Braised Baby Shanghai Cabbage

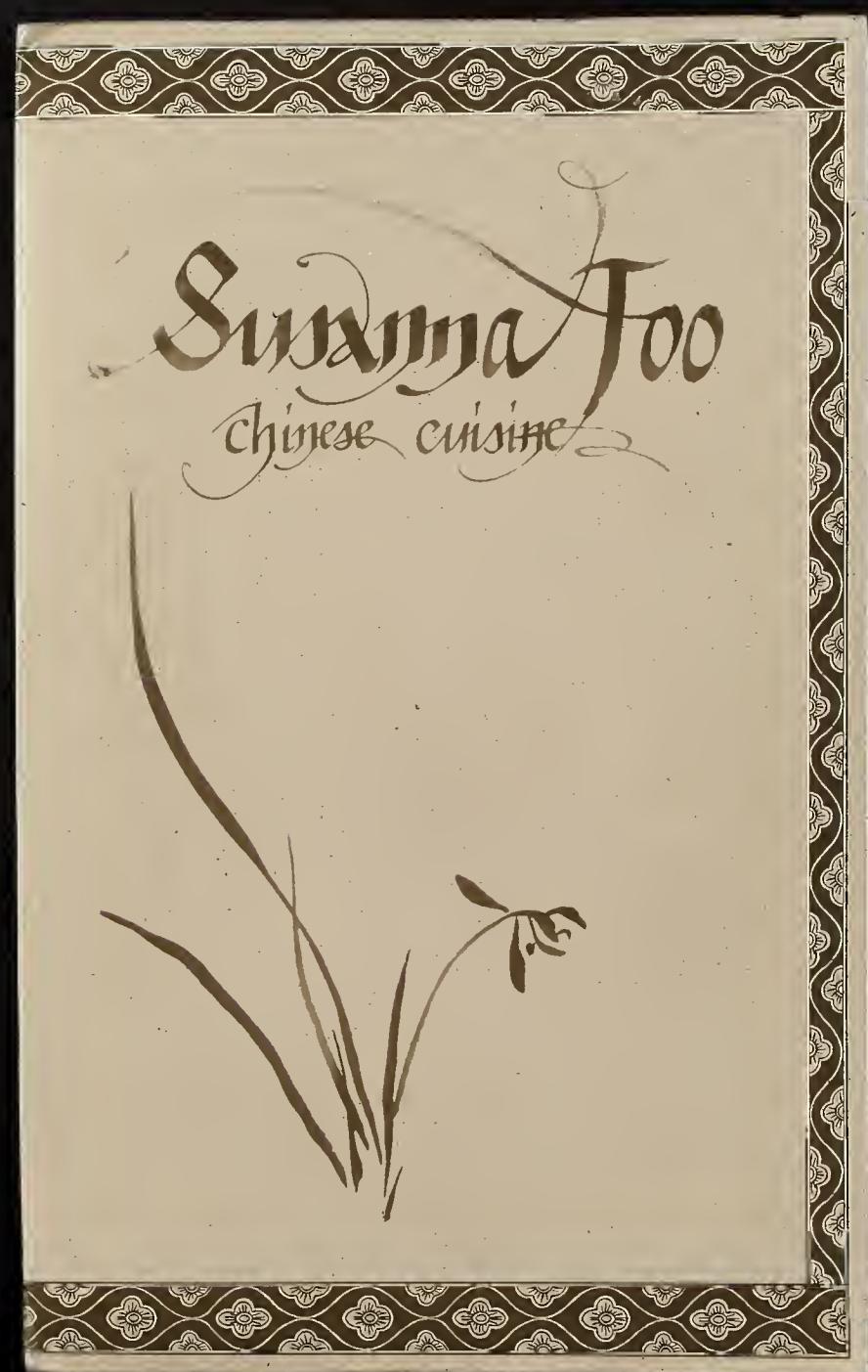
Grilled Baby Rack of Lamb with Reduced Sake-Soy Sauce
Taro Pancakes, Roasted Peppercorn, Chinese Eggplant and Mango-Key Lime Chutney

Sorbet Sampler

Chocolate Mousse Heart

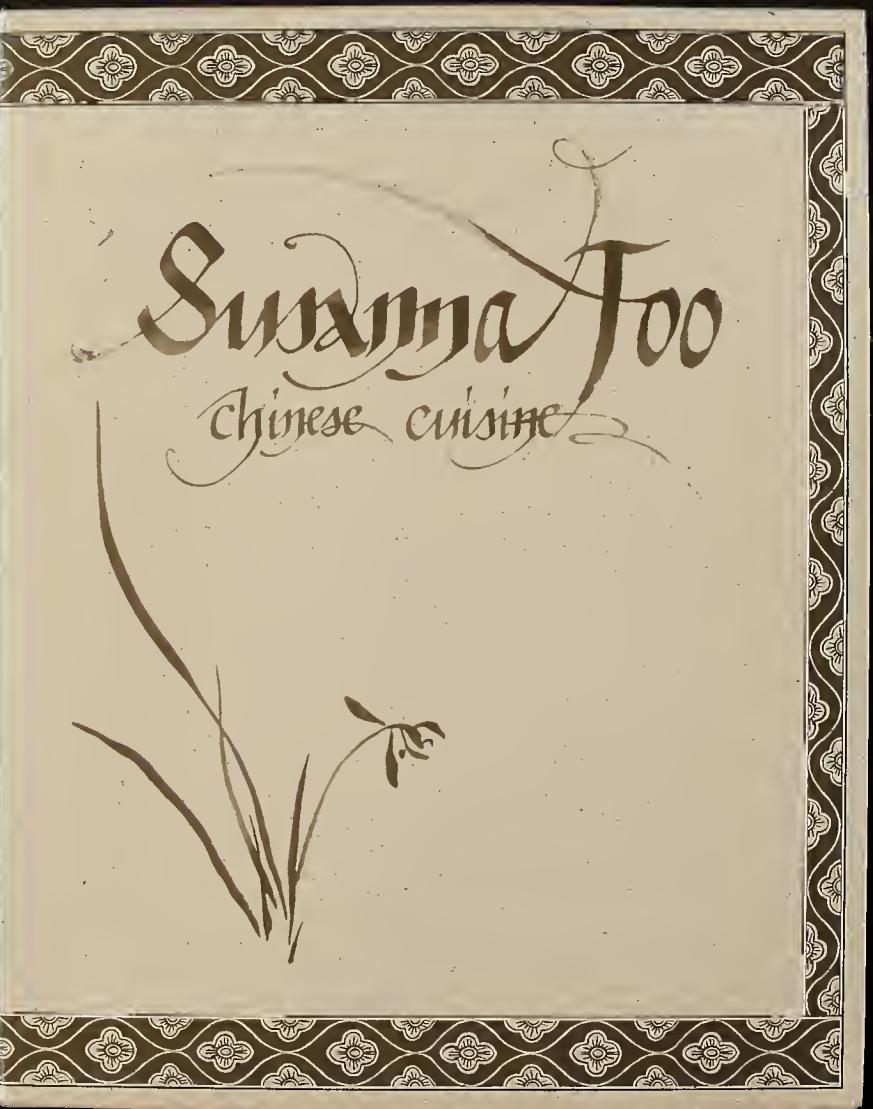
\$75.00 per person plus tax and gratuity
All members must participate

1512 Walnut Street
Philadelphia, PA 19102
215-545-2666



DIM SUM	
Foil Souper Box Seared Big Eye Tuna, Baby Crab Cake, Ginger Smoked Salmon and Wild Mushroom Dumpling with Maitake Mushrooms	14.50
Grilled Cured Foie Gras and Duck Dumplings Roasted Fuyu Persimmon, Port Wine Reduction and Red Onion Compote	18.50
Lightly Seared Big Eye Tuna with Herb and Peppercorn Crust Sun-dried Tomato Chutney, Pickled Ginger and Wasabi Creme Fraiche	13.50
Beef Tenderloin Sotoy with Spicy Thai Peanut Sauce Mango Coconut Sweet Rice and Spicy Mandarin Potato Salad	12.50
Grilled Jumbo Tiger Prawn with Spicy Papaya Vinaigrette Avocado, Tomatillo with Pine-Ripened Tomato Fondue and Taro Pancake	13.50
Lobster Dumplings with Emulsified Coconut Lobster Sauce Soy Bean Purée with Coriander and Asparagus	15.50
Steamed Veal and Spinach Dumplings with Ancho Chili Sauce Baby Spinach and Diced Tomatoes	10.50
Wild Mushroom Dumplings with Japanese Maitake Mushrooms White Truffle Oil Vinaigrette	13.50
Spring Rolls with Chicken, Shrimp, Shiitake and Herbs Red Cabbage Salad with Spicy Thai Peanut Vinaigrette	8.50
Hundred Corner Crabcakes with Shaved Fennel and Arugula Salad With Sun-dried Tomato Salsa and Mango Salsa	13.50
Dim Sum Sampler with Pickled Napa Cabbage Pan-Fried Pork, Chicken, Veal, Spring Roll and Chinese Eggplant	12.50
SOUP & SALAD	
Seafood Wonton Soup with Shrimp and Bay Scallops P.E.I. Mussels, White Corn, Tomatoes and Herbs	10.50
Susanna Foo Classic Hot and Sour Soup With Pork, Daikon, Tiger Lily Bud, Tofu, Taro and Shiitake Mushrooms	8.50
Creamy Butternut Squash and Parsnip Soup with Jumbo Crabmeat Basil Oil and Red Pepper Coulis	11.50
Panko-Crusted Goat Cheese, Asian Pear and Honeyed Walnuts Baby Arugula, Herb Vinaigrette and Korean Pancake	12.50
Organic Baby Greens with Red Mustard and Baby Spinach Grape Tomatoes with Citrus Vinaigrette and Scallion Pancake	9.50
PASTA, RICE & VEGETABLES	
Seafood Pad Thai with Shrimp, Scallops, Tofu and Coriander	11.50
Artichoke Pasta with Roasted Vegetables and Spicy Coconut Sauce	10.50
Susanna Foo Fried Rice with Asparagus, Shrimp and Scallops	10.50
Sautéed Tofu with Chinese Eggplant, Snap Peas and Jalapeño	9.50
SEAFOOD	
Sizzling Squirrel Sea Bass with Sweet and Sour Sauce Soft Polenta with White Corn, Asparagus, Coriander and Ginger	28.50
Roasted Maine Lobster with Japanese Maitake Mushrooms (1 1/4 lbs) White Corn Soufflé and Emulsified Lobster Sauce	34.50
Slow-Roasted Atlantic Salmon with Sake, Miso and Ginger Marinade Broiled Israeli Couscous with Soy Beans, Parsnip and Turmeric-Dill Souce	24.50
Shrimp and Lobster with Coconut-Lobster Sauce Half-Moon Lobster, Tiger Prawn and Creamy English Pea Risotto	31.50
Fan-Seared Jumbo Diver Scallops with Emulsified Truffle Sauce Grilled Shiitake Mushrooms, Broccoli Rabe and Taro Pancakes	28.50
Roasted Black Sea Bass with Roasted Red Pepper and Tomato Sauce Potato Parsnip Purée with Golden Petty Pons, French Beans and Asparagus	28.50
Seared Big Eye Sushi Tuna with Jalapeño and Rosemary Marinade Vegetarian Pad Thai with Pickled Ginger, Tomato Salsa and Red Beet Salad	29.00
Wok-Shaking Diver Scallops and Filet Mignon Szechuan Style Yukon Gold Potatoes, Serrano Chili Sauce and Chinese Green Cabbage	28.00
Crispy Jumbo Shrimp with Caramelized Citrus Sauce Red Pear Tomatoes, Florida Orange and Coconut Sweet Rice	27.50
Wok-Seared Seafood with Jumbo Prawn, Stuffed Prawn, Scallop, Salmon, Tuna and P.E.I. Mussels with Rice Vermicelli	31.00
MEAT AND POULTRY	
Grilled Venison with Rosemary, Jalapeno and Five Spice Marinade Sautéed Brussels Sprouts, Shiitake Mushrooms and Artichokes	28.50
Kung Pao Chicken with Jicama, Snap Peas, Mushrooms and Peanuts	17.50
Tea-Smoked Peking Duck Breast with Butternut Squash Dumplings Shanghai Baby Bok Choy, Fennel, and Roasted Granny Smith Apple	29.50
Grilled Baby Rock of Lamb with Saffron Basmati Fried Rice Chinese Eggplant Ratatouille with Mongo Chutney and French Beans	31.00
Classical Mu-Shu Pork with Shiitake Mushrooms, Tiger Lily Birds, Smoked Bean Curd, Coriander and Brandy Infused Hoisin Sauce	19.50
Grilled Filet Mignon with Saffron Fettuccini French Beans, Roasted Plum Tomatoes and Szechuan Peppercorn Sauce	29.00
Crispy Duck with Sweet Potato Purée and Cranberry Chutney Sautéed Chinese Vegetables and Braised Star Anise Duck Souce	25.50
Spicy Mongolian Jamison Baby Lamb with Chinese Eggplant Sautéed with Jalapeño Pepper, Ginger, Fennel and Scallion	25.00
"Susanna Foo Chinese Cuisine Cookbook \$20.00 ~ Private Dining Available ~ Please ask your server for our banquet menus.	

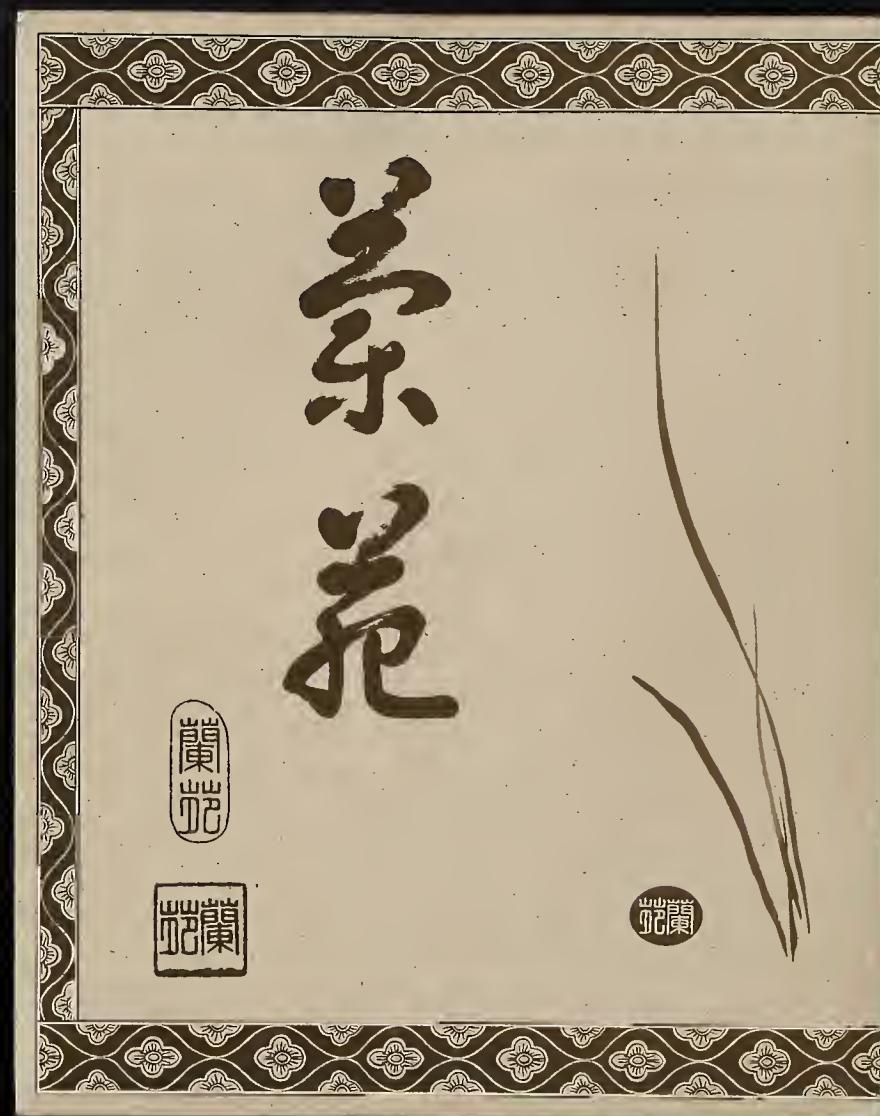




AFTER DINNER DRINKS	
Dessert Wines	
Chateau Roumieu-Lacoste, Sauternes, 1998	15.00
Tokaji Aszu, Disznoki, 4 Puttonyos, 1993	13.00
Coteaux du Layon, Rochefort, Sornin, 1997	10.00
Moscato d'Asti, Casa Vincola Marengo, 2000	8.00
Domaine de Durban, Muscat de Beaumes de Venise 2001	10.00
Ports	
Churchill-Graham, Single Quinta, Aqua-Alta, 1990	28.00
Dow's, 1985 Vintage	28.00
Graham's 20, Tawny Port	23.00
Dow's Late Bottled Vintage Port, 1995	9.00
Sandeman, Founder's Reserve	8.00
Cockburns, Fine Ruby Port	7.00
Cognacs	
A. de Fussigny X.O.	20.00
Martell, Cordon Bleu	16.00
Remy Martin, V.S.O.P.	10.00
Courvoisier, V.S.	8.00
Hennessy, V.S.	8.00
Grappa	
Berta, Grappa di Moscato d'Asti	17.00
Eaux de Vie	
G.E. Massenez, Mirabelle (Yellow Plum)	22.50
G.E. Massenez, Framboise (Wild Raspberry)	22.50
G.E. Massenez, Poire William (Pear)	22.50

DESSERTS	
Apple Sampler	8.50
Apple Bread Pudding with Butterscotch Ice Cream	
Green Apple Sorbet and Apple Salad	
White Chocolate-Passion Fruit Opera Cake	8.50
Fresh Fruit and Vanilla Anglaise	
Chilled Coconut Mousse	8.00
Roasted Pineapple, Pineapple Sorbet and Coconut Tapioca Sauce	
Asian Pear Tatin	8.00
Lemon-Rosemary Ice Cream with Cranberry Compote	
Warm Chocolate Cake with Valrhona Chocolate Sauce	8.50
Belgian Chocolate Ice Cream	
Banana Chocolate Tart with Banana Ganache	8.50
Layered with Cashew Phyllo, Banana Ice Cream and Rum Sabayon Sauce	
Chocolate Sampler	12.00
Assorted Selection of Three Chocolate Desserts by our Pastry Chef	
Ginger Crème Brûlée with Fresh Fruit	7.00
Trio of Pear William, Chocolate-Ginger and Raspberry Sorbets	8.00
Fresh Fruits and Almond Tuile	
Trio of Homemade Ice Creams	8.00
Pumpkin, Belgian Chocolate and Vanilla	

SELECTION OF FINE TEAS AND COFFEE	
Individual Pot of Brewed Tea	3.00
China Sichuan Oolong, Chur She Jasmine	
Spring Sencha Green Tea	
100% Natural Caffeine Free Green Tea	2.50
Classic French Roast Coffee	3.00
Espresso	3.50
Cappuccino	3.50



Sushi on the Avenue		
<i>Catering</i>		<i>Delivery</i>
1431 Spruce Street 215.732.5585 fax 215.732.5584		
<hr/>		
<i>Soup & Salad</i>		
Miso Soup - Light Soy Bean Paste Broth with Diced Tofu and Enoki Mushrooms	3	
Soup Du Jour	M.P.	
Seaweed Salad - Shredded Seaweed with Julienne Carrots and Red Peppers in a Tangy Sesame Vinaigrette	5	
House Salad - Baby Greens with a Fragrant Ginger Dressing	5	
Sunomono Salad - Octopus, Mackerel, Snow Crab, and Vegetables in a Vinaigrette Dressing	7.5	
Takosu (Octopus Salad) - Octopus and Vegetables in a Vinaigrette Dressing	8	
Tuna Tataki Salad - Seared Tuna over a bed of Mixed Greens with a Soy Dressing	12	
Nuts - 6 Pieces of Maguro Sashimi over a bed of Cucumbers finished with a Miso Dressing	15	
Lobster Salad - Lobster Tail over Mixed Greens served with a Yushu Garlic Dressing	20	
<i>Sushi Appetizers</i>		
Edamame - Lightly Salted Soy Bean Pods	4	
Shrimp Shumai - Steamed Japanese Shrimp Dumplings	5	
Sushi Appetizer - Tuna, Salmon, Fluke, Striped Bass	9	
Sashimi Appetizer - Tuna, Salmon, Fluke, Octopus	10	
Salmon Sashimi - 6 Pieces Salmon Sashimi	12	
Hamachi Tartar - Hamachi and Caviar in Fresh Wasabi	12	
Tuna Sashimi - 6 Pieces Tuna Sashimi	15	
Toro Tartar - Toro and Caviar in Fresh Wasabi	15	
Hamachi Sashimi - 6 Pieces Hamachi Sashimi	20	
<i>Sushi and Sashimi Specialties</i>		
Unagi-Don - Eel Sashimi over a Bed of Steam Rice	20	
Sushi Regular - 8 pcs of Assorted Sushi, Spicy Tuna Maki	23	
Sashimi - 10 pcs of Assorted Sashimi	26	
Chirashi - 15 pcs of Sashimi over a Bed of Sushi Rice	28	
Sushi Deluxe - 10 pcs of Assorted Sushi, California, Maki, 1/2 Tuna Maki	30	
Sashimi Deluxe - 26 pcs of Assorted Sashimi	35	
Sushi Sashimi Combo - 10 pcs of Assorted Sashimi, 5 pcs of Assorted Sushi, Tuna Maki	35	
SOA Sushi Select (for 2) - 20 pcs of Assorted Sushi, Spicy Tuna Roll, California Maki	65	
Omakase - Chef's Selection of Daily Premium Sashimi Assortment	50/70/100	

A La Carte (two pieces per order)			
Botonobi (Sweet Shrimp)	10	Sake (Salmon)	6.5
Ebi (Shrimp)	7	Smoked Salmon	8
Hamachi (Yellowtail)	9	Super White Tuna	7.5
Hiramasa (Fluke)	6	Suzuki (Striped Bass)	7
Hokkigai (Surf Clam)	6	Tai (Red Snapper)	8
Hotate (Live Scallop)	10	Tako (Octopus)	6
Ikura (Salmon Roe)	6.5	Tamago (Egg Omelet)	5
Kani (Snow Crab)	8	Tabiko (Flying Fish Roe)	6.5
Maguro (Tuna)	9	Toro (Fatty Tuna)	10
Otoro	M.P.	Unagi (Eel)	8
Saba (Boston Mackerel)	6	Uni (Sea Urchin)	10
Sawara (Spanish Mackerel)	6		

SOA Specialty Maki			
SOA Maki (8pcs) Eel, Cucumber, Tuna, Salmon, Fluke, Yellowtail, Flying Fish Roe, Scallion	12	Spicy Salmon Maki (6pcs) Salmon, Spicy Sauce, Scallion	7.5
Alaskan Maki (5pcs) Avocado, Smoked Salmon, Cucumber, Snow Crab	8	Spicy Scallop Maki (6 pcs) Scallop, Spicy Sauce, Scallion	7
California Maki (6 pcs) Snow Crab, Cucumber, Avocado	7	Spicy Shrimp Tempura Maki (5 pcs) Shrimp Tempura, Eel, Jalapeno Sauce, Scallion	12
Dragon Maki (8 pcs) Eel, Cucumber Inside Avocado, Flying Fish Roe Outside	15	Spicy Tuna Maki (6pcs) Tuna, Spicy Sauce, Scallion	7.5
Futomaki (5 pcs) Kampyo, Cucumber, Egg, Avocado	7	Vegetable Maki (6pcs) Avocado, Cucumber, Asparagus	6
Green River Maki (6 pcs) Salmon, Avocado, Wasabi Fish Roe	10	Volcana Maki (6 pcs) Tuna, Avocado, Spicy Sauce, Scallion, Flying Fish Roe	10.5
Hurricane Maki (6 pcs) Yellowtail, Avocado, Spicy Sauce, Scallion, Flying Fish Roe	9	Soft Shell Maki (5 pcs) Soft Shell Crab, Avocado, Spicy Sauce, Scallion Flying Fish Roe	10.5
Avenue Maki (6 pcs) Smoked Salmon Cream Cheese, Cucumber	8	Eel/Avocado Maki (6 pcs) Eel/Avocado	7
Orange River Maki (6pcs) Eel, Cucumber, Avocado, Flying Fish Roe	8	Kopa Maki (6 pcs) Cucumber	3
Shrimp Tempura Maki (6 pcs) Shrimp Tempura, Spicy Sauce, Scallion, Cucumber	9	Maguro Maki (6 pcs) Tuna, Scallion	6
		Oshinko Maki (6 pcs) Japanese Pickle	3
		Hamachi Maki (6 pcs) Yellowtail, Scallion	6

Sushi

on the Avenue
1431 Spruce Street
215-732-5585

Lunch Specials

11:30 AM to 2:30 PM, Monday through Saturday

Maki Combo \$7.99

Any two(2) Maki *plus* Miso Soup or House Salad

Avenue Maki (4 pcs)	Eel/Avocado Maki (4 pcs)
Smoked Salmon, Cream Cheese, Cucumber	Eel, Avocado
California Maki (4 pcs)	Kapa Maki (6 pcs)
Snow Crab, Cucumber, Avocado	Cucumber
Futomaki (4 pcs)	Maguro Maki (4 pcs)
Kamyo, Cucumber, Egg, Avocado	Tuna, Scallion
Spicy Salmon Maki (4 pcs)	Oshinko Maki (6 pcs)
Salmon, Spicy Sauce, Scallion	Japanese Pickle
Spicy Tuna Maki (4 pcs)	Hamachi Maki (4 pcs)
Tuna, Spicy Sauce, Scallion	Yellowtail, Scallion
Vegetable Maki (4 pcs)	Chef's Choice Maki (4 pcs)
Avocado, Cucumber, Asparagus	Daily Special

A La Carte Sushi & Maki Combo \$9.99

Any four(4) pieces of Sushi and one(1) of the above Maki
plus Miso Soup or House Salad

Ebi (Shrimp)	Maguro (Tuna)	Suzuki (Striped Bass)
Hamachi (Yellowtail)	Seba (Boston Mackerel)	Tai (Red Snapper)
Hirame (Fluke)	Sawara (Spanish Mackerel)	Tako (Octopus)
Hokigai (Surf Clam)	Seke (Salmon)	Tamago (Egg Omelet)
Jkura (Salmon Roe)	Smoked Salmon	Tobiko (Flying Fish Roe)
Kani (Snow Crab)	Super White Tuna	Unagi (Eel)

SZECHUAN CHINA ROYAL RESTAURANT & COCKTAIL LOUNGE
727 Walnut Street, Philadelphia, PA

OPEN 7 DAYS A WEEK

Mon. thru Thur.: 11:30 AM to 10:00 PM Fri. 11:30 AM to 11:00 PM
Saturday: 12:00 Noon to 11:00 PM Sunday: 2:00 PM to 10:00 PM

Name: _____
Address: _____

FOR HOME PARTY CATERING SERVICE PHONE:

(215) 627-7111 or (215) 627-7112 Fax: (215) 627-5618

(Free Delivery For \$10.00 Purchase or Over)

Phone: _____
Time: _____

APPETIZERS

Spring Roll	1.40
Egg Roll or Vegetable Roll	1.40
Chicken Wings (8)	3.95
Dumplings (6) Pan Fried or Steamed	4.50
Vegetable Spring Roll (Pan Fried or Steamed)	4.50
Shrimp Toast (4)	4.75
Fantail Shrimp (4)	4.95
Steak on Stick (4)	5.75
Bacon Wrapped Ribs (4)	5.95
Sesame Honey Spare Ribs	5.95
Steak on Stick (4)	5.95
Barbecue Roast Pork	5.95
Steak on Stick Assorted Flavors	5.95
Cold Noodle with Hot Sesame Sauce	3.95
Delightful Chinese Pizza (Scallion Pancake)	3.50
Pi Pao (Pork Roll) (For 2)	8.50
Roast Duck (1/2)	7.50
Soy Sauce Chicken (1/2)	7.50
Steamed Shrimp Sui Mai (6)	4.75
Steamed Shrimp Sui Mai (8)	5.25
Fried Wonton (10)	4.25
Fried Crab Rangoon (6)	4.50

SOUP

Pt	Oil
Wonton Soup	2.25
Egg Drop Soup	2.00
40 Carat Gold Soup	2.50
House Special Wonton Soup	6.25
Seafood Noodle Soup (For 2)	6.95
Vegetable Noodle Cull Soup	4.95
Shredded Pork with Scallion	4.50
Pickled Cabbage Soup	4.50
Dragon & Phoenix Soup	6.50
Subway Style Noodle (For 2)	3.95
Chicken Corn Soup (For 2)	3.50
Cantonese Shrimp Wonton Noodle Soup (For 2)	6.75

POULTRY

Chicken with Asparagus	8.25
Lemon Chicken	8.25
Champagne Chicken	8.25
Sweet & Sour Chicken	8.25
Diced Chicken with Cashew Nuts	8.25
Moo Goo Gai Pan	8.25
Chinese Broccoli	8.25
Chicken with Orange Flavor	9.25
Shredded Chicken with Garlic Sauce	8.25
Double Sautéed Chicken with Pepper & Peanuts (Kung Pao Chicken)	8.25
Curry Chicken	9.50
Crispy Fried Duck (Half)	9.50
Fried Beef with Duck with Mixed Veg. (Half)	9.50
Roast Duck Meat with Chinese Vegetables	9.95

BEEF & LAMB

Pepper Steak with Onion	8.95
Beef with Bamboo Shoots & Black Mushrooms	8.95
Beef with Broccoli	8.95
Beef with Scallions	8.95
Shredded Beef with Garlic Sauce	8.95
City Hunter	8.95
Chow Steak Kew	10.50
Sautéed Lamb with Scallion	10.25
Sliced Lamb Human Style	10.25

FRIED RICE, LO MEIN (NOODLE)

Pork or Chicken Fried Rice	4.50
Shrimp or Beef Fried Rice	4.95
Pork or Chicken Lo Mein (Soft Noodle)	7.50
Shrimp or Beef Lo Mein	8.50
Rice Stick of Your Choice	8.50
Chow Fun Noodles of Your Choice	8.50

CHEF'S SPECIALS

Shrimp, Chicken & Beef Szechuan Royal	14.95
Peking Duck	22.50
Szechuan Flower Basket (Triple Delight)	12.50
Dragon & Phoenix	12.95
Beef & Phoenix	11.95
Lake Turnip Shrimp	9.95
Human Special Shrimp (Seasoning Fried)	11.95
General Tso's Chicken	9.25
Sesame Chicken	9.25
Crispy Orange Flavor Beef	10.25
Crispy Turnip & Beef	9.95
Sizzling Beef & Scallops, Peking Style	9.95
Deep Fried Soft Shell Crabs	14.95

SEAFOOD

Sauted Lobster Tail (Cantonese, Human or Szechuan Style)	16.95
Jumbo Shrimp with Cashew Nuts	9.95
Jumbo Shrimp with Lobster Sauce	9.95
Jumbo Shrimp with Mixed Vegetables	9.95
Sweet & Sour Shrimp	9.95
Butterfly Shrimp with Bacon	9.95
Jumbo Shrimp with Black Bean Sauce	9.95
Jumbo Shrimp with Garlic Sauce	9.95
Jumbo Shrimp with Chilli Sauce	9.95
Jumbo Shrimp or Scallops with Szechuan Style	9.95
Jumbo Shrimp or Scallops w. Dried Red Pepper	9.95
Golden Crispy Shrimp or Scallops Hunan Style	9.95
Scallops with Asparagus	9.75
Scallops with Tri-Mushrooms	9.75
Whole Fish (Steamed or Fried)	16.95
Fish Fillet with Vegetable	9.75
Champagne Fish Fillet	9.75
Salmon Steak with Ginger Scallion	12.50

PORK

Moo Shu Pork	8.25
Double Sautéed Sliced Pork	8.25
Human Pork	8.25
Sliced Pork with Scallions	8.25
Sliced Pork with Peking Sauce	8.25
Shredded Pork with Garlic Sauce	8.25
Sweet & Sour Pork	7.95
Yu Shan Chai Tai	7.95

VEGETARIANS CORNER

Buddhist Delight	7.50
Sauted Snow Pea Pods & Water Chestnuts	7.50
Sauted Bamboo Shoots & Black Mushrooms	7.50
Orange Pickle Mushrooms & Bean Curd	7.50
Broccoli with Garlic Sauce	7.50
Eggplant with Garlic Sauce	7.50
Bean Curd, Szechuan Style	7.50
Sauted String Beans, Szechuan Style	7.50
Spinach Sauted with Fresh Garlic	7.50
Sauted Asparagus with Mushroom	7.50

* Hot & Spicy

SZECHUAN CHINA ROYAL RESTAURANT
 & COCKTAIL LOUNGE
 SPECIAL LUNCHEONS

SERVED FROM 11:30 A.M. TO 4:00 P.M. MONDAY THRU SATURDAY

(215) 627-7111 (215) 627-7112

FAX: (215) 627-5618

**FREE
DELIVERY**
(WITHIN 15 BLOCKS)
 (WITH \$10 PURCHASE OR OVER)
 - TIPS EXCLUDED -

蜀香苑

NEW DISHES FOR LUNCH

Champagne Fish Filet	7.25
• Roast Duck Meat with Mixed Vegetables	7.95
• Ta-Chi Chicken (Diced)	6.95
Chicken with Fresh Ginger	6.95
Pork with Bean Curd Home Style	6.75

NOODLE SOUP AS A MEAL

Cantonese Shrimp Wonton Noodle Soup	8.75
Seafood Noodle Soup	7.50
Roast Pork or Roast Duck Noodle Soup	6.50
Vegetable Noodle Soup	6.25

SEAFOOD

Baby Shrimp with Cashew Nuts	7.50
Scallops with Szechuan Chili Sauce	7.50
Scallops with Garlic Sauce	7.50
Scallops Hunan Black Bean Sauce	7.50
Jumbo Shrimp Szechuan Style	7.95
Jumbo Shrimp with Mixed Vegetables	7.95
Sesame Shrimp	7.95

POULTRY

Chicken with Asparagus	6.95
Chicken with Cashew	6.95
Chicken with Broccoli	6.95
Champagne Chicken	6.95
• Kung Pao Chicken	6.95
• Shredded Chicken with Garlic Sauce	6.95
• General Tso's Chicken	7.25
Sesame Chicken	7.25

PORK

Sliced Pork with Scallions	6.75
Sliced Pork with Mix Vegetables	6.75
Shredded Pork with Peking Sauce	6.75
• Shredded Pork with Garlic Sauce	6.75
Diced Scallops with Sliced Pork	6.75
Yu Sheng Cha Tai	6.75
(Shredded Pork & Broccoli Sauteed with Hot Sauce)	
Pork Egg Foo Young	6.75

BEEF

Beef with Bamboo Shoots & Black Mushrooms	7.50
Beef with Snow Pea Pds	7.50
Beef with Scallions	7.50
Human Beef	7.50
Shredded Beef with Garlic Sauce	7.50
Beef with Tomato Sauce	7.50

VEGETABLE DELIGHTS

Buddhist Delight	6.25
Sauted Snow Pea Pods & Water Chestnuts	6.25
Sauted String Beans Szechuan Style	6.25
Bean Curd Szechuan Style	6.25
Eggplant with Garlic Sauce	6.25
Sauted Broccoli with Garlic Sauce	6.25
Bean Curd with Mix Vegetables	6.25

COMBINATION PLATTERS

SERVED WITH YOUR CHOICE OF SOUP, WONTON, EGG DROP OR HOT & SOUR	
1. Diced Chicken & Shrimp with Spring Roll & Fried Rice	7.50
2. Spicy Tingly Scallops & Beef with Spring Roll & Fried Rice	7.50
3. Pepper Steak with Spring Roll & Fried Rice	7.00
4. Beef with Broccoli with Spring Roll & Fried Rice	7.00
5. Sweet & Sour Pork with Spring Roll & Fried Rice	6.50
6. Roast Pork & Chinese Vegetables with Spring Roll & Fried Rice	6.75
7. Spare Ribs with Spring Roll & Fried Rice	7.75
8. Moo Goo Gai Pan with Spring Roll & Fried Rice	6.95
9. Sweet & Sour Shrimp with Spring Roll & Fried Rice	7.95
10. Jumbo Shrimp with Lobster Sauce with Spring Roll & Fried Rice	8.25

FRIED RICE OR LO MEIN

Fried Rice of Your Choice (Chicken, Beef, Shrimp or Pork)	5.25
Fried Rice with Chicken Wings	5.95
Lo Mein of Your Choice (Chicken, Beef, Shrimp or Pork)	5.95
Chow Fun Noodles of Your Choice (Chicken, Beef, Shrimp or Pork)	6.95

COMBINATION PLATTERS

SERVED WITH YOUR CHOICE OF SOUP, WONTON, EGG DROP OR HOT & SOUR	
1. Diced Chicken & Shrimp with Spring Roll & Fried Rice	7.50
2. Spicy Tingly Scallops & Beef with Spring Roll & Fried Rice	7.50
3. Pepper Steak with Spring Roll & Fried Rice	7.00
4. Beef with Broccoli with Spring Roll & Fried Rice	7.00
5. Sweet & Sour Pork with Spring Roll & Fried Rice	6.50
6. Roast Pork & Chinese Vegetables with Spring Roll & Fried Rice	6.75
7. Spare Ribs with Spring Roll & Fried Rice	7.75
8. Moo Goo Gai Pan with Spring Roll & Fried Rice	6.95
9. Sweet & Sour Shrimp with Spring Roll & Fried Rice	7.95
10. Jumbo Shrimp with Lobster Sauce with Spring Roll & Fried Rice	8.25

FRIED RICE OR LO MEIN

Fried Rice of Your Choice (Chicken, Beef, Shrimp or Pork)	5.25
Fried Rice with Chicken Wings	5.95
Lo Mein of Your Choice (Chicken, Beef, Shrimp or Pork)	5.95
Chow Fun Noodles of Your Choice (Chicken, Beef, Shrimp or Pork)	6.95

NEW "ROAST" DISHES

11. Sesame Honey Ribs with Vegetable & Steamed Rice	6.95
12. Barbecue Roast Pork with Vegetable & Steamed Rice	6.50
13. Roast Duck with Vegetable & Steamed Rice	7.50
14. Soy Sauce Chicken with Vegetable & Steamed Rice	6.95
15. Roast Pork, Chicken and Duck with Vegetable & Steamed Rice	7.95

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特制小點		現煮鮮湯		風味海鮮現炒類		清口素菜	
1. 福州魚丸	1.50	49. 銀絲魚湯	10.95	96. 松鼠海鮮魚	11.95	144. 水煮牛肉	10.95
2. 福州魚丸	3.00	50. 茄子魚湯	9.95	97. 拌汁魚	8.95	145. 水煮魚片	10.95
3. 茄子	2.50	51. 茄子魚湯	9.95	98. 紅燒魚	10.95	146. 干燒鯛魚	12.95
4. 茄圓	2.50	52. 茄子花枝湯	7.95	99. 茄子魚	10.95	147. 豆瓣鯛魚	12.95
5. 乾湯	3.00	53. 韓式魚頭湯	5.95	100. 全筋瓦魚	11.95	148. 酸菜鯛魚	12.95
6. 鮑魚	2.00	54. 韓式魚頭湯	6.95	101. 全筋龍利魚	13.95	149. 麻婆豆腐	8.50
7. 珍珠	2.00	55. 韓式白蔥湯	8.95	102. 韓式龍利魚	13.95	150. 四川回鍋肉	8.50
8. 珍珠	3.50	56. 烤鴨燕麥湯	7.95	103. 炒鮑魚片	11.95	152. 子薑雞	11.50
9. 珍珠	3.50	57. 韓式秋肉湯	8.95	104. 魔芋片	12.95	153. 黑椒魚片	10.95
10. 雞肉丸	3.50	58. 紅糟羊肉	7.95	105. 金针菇	11.95	154. 黑椒蝦	11.50
11. 魚乾	3.00	59. 百花魚肚羹	8.95	106. 豆黃螺片	11.95	155. 魷魚絲	6.95
12. 牛肉湯	3.50	60. 西湖牛肉羹	6.95	107. 豆黃螺	11.95	156. 干扁四季豆	6.95
13. 牛肉湯	9.95	61. 豪油牛肉羹	8.95	108. 炒螺片	7.95		
14. 牛肉湯	11.50	62. 雞蛋羹	4.25	109. 烤地瓜	7.95		
15. 雞生蛋	6.95	63. 雞蛋豆腐	4.25	110. 烤地瓜	6.95		
16. 雞肉	5.95	64. 雞蛋豆腐	4.25	111. 生炒墨魚	8.95		
17. 雞肉	10.95	65. 雞蛋湯	5.25	112. 白灼石牌	7.95		
18. 雞肉	10.95	66. 雞蛋湯	6.95	113. 豆豉石牌	7.95		
19. 雞肉	3.50	67. 雞蛋湯	4.25	114. 剁椒石牌	7.95		
20. 雞肉	3.50	68. 雞蛋湯	4.25	115. 首禮石牌	7.95		
21. 紅燒水餃 (5粒)	3.00	69. 雞蛋湯	4.25	116. 紅燒花枝	8.95		
22. 蔊卜線餅 (2粒)	2.50	70. 上班族	4.25	117. 紅燒花枝	8.95		
23. 蔊卜盒 (4粒)	3.00	71. 芹菜粉干	5.00	118. 白灼花枝	8.95		
24. 李方	4.00	72. 牛尾粉干	4.50	119. 爆炒海螺皮	11.95		
25. 雞蛋	5.95	73. 綠茶粉干	5.25	120. 余油海螺皮	8.95		
26. 雞蛋牛肚	5.95	74. 白丸	3.00	121. 紬燒明蝦	8.95		
27. 四川鴨血	4.50	75. 上班族	3.95	122. 豆芽炒墨魚	8.95		
28. 口福鍋	5.95	76. 紅茶粉干	3.95	123. 余油青筍螺	7.95		
29. 綠白菜	4.00	77. 芹菜粉干	3.95	124. 香煎石斑魚	7.95		
30. 成都冷麵	4.00	78. 雞柳	3.50	125. 香煎石斑魚	7.95		
31. 四川雞湯	4.00	79. 雞柳	3.50	126. 香煎石斑魚	7.95		
32. 雙併扭扭 (5粒)	7.00	80. 雞柳	4.50	127. 豆豉牙膏	8.95		
33. 雞柳	8.95	81. 雞柳	3.50	128. 豆豉牙膏	8.95		
34. 雞柳	8.95	82. 雞柳	4.50	129. 魚翅	12.95		
35. 雞柳牛肚	4.25	83. 雞年糕	3.50	130. 烫火鍋	6.95		
36. 雞柳牛肚	4.25	84. 雞柳	3.50	131. 香煎田雞	12.95		
37. 雞柳牛肚	3.25	85. 雞柳	3.50	132. 余油田雞	12.95		
38. 雞味豬舌	3.25	86. 雞柳	3.50	133. 紬雙田雞	12.95		
39. 雞味鴨腳 (隻)	3.50	87. 雞柳	3.50	134. 香煎鴨腳	9.95		
40. 雞味水餃	4.50	88. 雞柳	3.50	135. 香煎鴨腳	8.95		
41. 雞味	0.50	89. 雞柳	5.50	136. 大盤炒螺	8.95		
42. 目魚絲	3.50	90. 雞柳	5.50	137. 炒下水	6.95		
43. 上加帶紅	4.95	91. 炒粉干	3.95	138. 炒沙棘肝	6.95		
44. 上加帶紅	5.50	92. 炒米粉	3.95	139. 炒沙棘肝	6.95		
45. 牛肉紅	3.95	93. 炒粉	3.95	140. 番茄鰹魚	6.95		
46. 牛肉紅	4.00	94. 炒年糕	3.95	141. 三鮮鰹魚	9.50		
47. 老喫紅	0.50	95. 炒粉	3.95	142. 少茶牛肉	9.50		
48. 樂米紅	0.50			143. 三絲豆腐	8.95		
				144. 豪油花枝	10.95		
				145. 水煮魚片	10.95		
				146. 干燒鯛魚	12.95		
				147. 豆瓣鯛魚	12.95		
				148. 酸菜鯛魚	12.95		
				149. 麻婆豆腐	8.50		
				150. 四川回鍋肉	8.50		
				151. 子薑雞	11.50		
				152. 子薑雞	11.50		
				153. 黑椒魚片	10.95		
				154. 黑椒蝦	11.50		
				155. 魷魚絲	6.95		
				156. 干扁四季豆	6.95		
家鄉鹹味		風味清燉		一品牛頭類		一品牛頭	
49. 雞柳	7.95	50. 雞柳	7.95	166. 藍帶牛頭	7.95	171. 藍帶牛頭	6.95
51. 雞柳	5.25	52. 雞柳	4.50	167. 小蕃茄牛頭	6.95	172. 莊家牛頭	6.95
53. 雞柳	4.50	54. 雞柳	4.50	168. 牛角掛牛頭	7.50	173. 莊家牛頭	7.50
55. 雞柳	4.50	56. 雞柳	4.50	169. 滷瓜牛頭	7.95	174. 莊家牛頭	6.95
57. 雞柳	4.50	58. 雞柳	4.50	170. 芝麻牛頭	7.50	175. 五花肉各	6.95
59. 雞柳	4.50	60. 雞柳	4.50	171. 豆腐牛頭	6.95	176. 十香雞	7.50
60. 雞柳	4.50	61. 雞柳	4.50	172. 豆腐牛頭	6.95	177. 紬燒牛頭	7.50
61. 雞柳	4.50	62. 雞柳	4.50	173. 豆豉牛頭	6.95	178. 紱燒牛頭	7.50
62. 雞柳	4.50	63. 雞蛋	4.50	174. 豆豉牛頭	6.95	179. 蒜頭肉	6.50
63. 雞蛋	4.50	64. 雞蛋	4.50	180. 豆豉牛頭	6.95	180. 豆豉牛頭	6.95
64. 雞蛋	4.50	65. 雞蛋	4.50				

廚師精選
CHEF'S SPECIAL

- 海鮮雀巢
67. Seafood in Bird Nest 13.95
(jumbo shrimp, scallop, squid, crabmeat, fish cake and
vegetable in light sauce)
- 魚香兩味
68.~ Shrimp and Scallop in Hot Garlic Sauce 12.95
- 全家福
69. Happy Family 11.95
(Beef, pork, chicken, shrimp & vegetable)
- 湖南雙鮮
70.~ Hunan Twin Flavor 11.95
(Scallop and squid in black bean sauce)
- 魚香干貝
71.~ Scallop in Hot Garlic Sauce 11.95
- 蓋麵
72. Lobster w. Ginger & Scallion Seasonal Price
- 菠蘿雞
73. Chicken with Pineapple 8.95
- 雀巢雙柳
74. Birds Nest with Two Flavor 10.95
(Beef & chicken with brown sauce)

~ HOT & SPICY

天莊
大飯店
TING WONG REST. INC.



驰名燒臘 * 粥粉麵飯

Tel.: (215) 928-1883
928-1880

138 N. 10th Street, Philadelphia, PA 19107

SOUP AND APPETIZERS 湯 及 小 食 類

春 卷	1. Roast Pork Roll.....	1.25
上 海 春 卷	2. Spring Roll.....	1.25
蛋 花 湯	3. Egg Drop Soup.....	3.75
酸 茄 湯	4. Hot and Sour Soup.....	4.75
雞 豉 氣 米 湯	5. Chicken Corn Soup.....	4.75
西洋 茄 肉 片 湯	6. Sliced Pork with Watercress Soup.....	6.75
波 菜 豆 腐 片 湯	7. Sliced Pork with Spinach & Bean Curd Soup.....	6.75
海 鮮 豆 腐 湯	8. Seafood Bean Curd Soup.....	8.95
海 鮮 魚 肉 粉	9. Seafood & Fish Maw Soup.....	10.95
西 湖 牛 肉 粉	10. Minced Beef Creamy Soup.....	6.75

SEAFOOD SPECIAL 海 上 鮮

蓋 遊 龍 雞	11. Lobster with Ginger and Scallion.....	Seasonal Price
豉 汁 雞 級	12. Lobster with Black Bean Garlic Sauce.....	Seasonal Price
蓋 退 游 雞 大 蠔	13. Dangerous Crab with Ginger and Scallion.....	Seasonal Price
蓋 莓 沙 蟹	14. Blue Crab with Ginger and Scallion.....	8.00
干 煎 雞 村	15. Pan Fried Crispy Flounder.....	Seasonal Price
清 蒸 雞 利	16. Steamed Flounder.....	Seasonal Price
清 蒸 雞 嘴	17. Steamed Sea Bass.....	Seasonal Price
紅 蒸 斑 鮑	18. Braised Sea Bass.....	Seasonal Price
豉 汁 石 蠔	19. Snail with Black Bean Garlic Sauce.....	9.95
椒 爪 石 蠔	20. Salted Pepper Corn Snail.....	9.95
豉 汁 花 境	21. Clam with Black Bean Garlic Sauce.....	9.95
椒 爪 鮑 鮀	22. Salted Pepper Corn Squid.....	8.75
豉 汁 鮑 鮀	23. Squid with Black Bean Garlic Sauce.....	8.75
豉 汁 嫩 蝦	24. Jumbo Shrimp with Black Bean Garlic Sauce.....	12.95
豉 汁 雞 腿	25. Shrimp with Lobster Sauce.....	12.95
什 菜 雞 腿	26. Jumbo Shrimp with Mixed Vegetables.....	12.95
宮 保 雞 丁	27. Kung Pao Har Ding.....	8.95
綠 果 雞 仁	28. Baby Shrimp with Cashewnuts.....	8.95
甜 酸 雞 仁	29. Sweet & Sour Shrimp.....	9.95
紅 烧 雞 腿	30. Braised Grouper.....	9.50
腐 乳 遊 菜	31. Sautéed Water Spinach.....	8.95
絲 菜 白 菜 番	32. Sautéed Baby Bok Choy with Garlic Sauce.....	8.25
羅 勞 茄 茄	33. Buddha's Delight.....	7.25
麻 滷 豆 腐	34. Bean Curd Szechuan Style.....	7.50
福 菜 滷 菜	35. Sautéed Spinach with Fresh Garlic.....	8.25

HOUSE SPECIAL CHINESE DISHES 精 味 小 菜

中 武 牛 柳	36. Filet Steak Cantonese Style	8.95
家鄉 雞 瓜 烤	37. Squash Home Style Hot Pot	8.95
蓋 連 田 雞	38. Frog with Ginger and Scallion	13.95
炸 豉 豆 腐	39. Deep Fried Stuffed Bean Curd.....	7.95
豉 汁 蒸 雞	40. Steamed Eel with Black Bean Sauce	Seasonal Price
嘴 嘴 雞 罐	41. Sizzling Chicken w. Garlic Hot Pot	8.95
炒 豉 豬 仔 肉	42. Small Crab with Cellophane Hot Pot	8.95
黑 椒 豬 扒	43. Pork Chop with Black Pepper	8.95
炒 豉 龍 滾 烤	44. Lobster with Cellophane Hot Pot	Seasonal Price
黑 椒 牛 仔 骨	45. Beef Rib with Black Pepper	9.95
梅 菜 扣 肉	46. Pork with Sweet Preserved Vegetable	8.25
咸 魚 茄 囉 鮑	47. Steamed Minced Pork with Salted Fish	8.95
川 桂 花 蝴 蝶	48. Sautéed Clam with Spicy Pepper	9.95

CHOP SUEY DISHES 什 碎 小 菜

本 樂 小 炒	49. House Special Delight	13.95
芝 麻 雞	50. Sesame Chicken	8.95
友 宗 雞	51. General Tso's Chicken	8.95
魚 香 雞 片	52. Chicken with Garlic Sauce	8.95
西 宋 蘭 雞	53. Chicken with Broccoli	7.95
居 芥 雞 雞	54. Chicken with Chinese Broccoli	7.95
西 斧 雞 柳	55. Chicken w. Celery	7.95
甜 酸 雞	56. Sweet & Sour Chicken	8.25
腰 果 雞 丁	57. Chicken Ding w. Cashewnuts	8.25
宮 保 雞 丁	58. Kung Pao Chicken Ding	8.25
甜 酸 肉	59. Sweet & Sour Pork	8.95
京 胡 肉	60. Pork Chop with Peking Sauce	7.95
椒 鍋 豬 扒	61. Salted Pepper Corn Pork Chop	7.95
魚 香 肉 緒	62. Shredded Pork with Garlic Sauce	7.95
鴨 茄 牛 肉	63. Beef with Mushroom	8.25
薑 莴 牛 肉	64. Beef with Ginger and Scallion	8.25
魚 香 牛 肉 緒	65. Shredded Beef with Garlic Sauce	8.25
陳 蔴 牛 肉	66. Beef with Orange Flavor	8.95

WUHAN CHINESE RESTAURANT
武漢
(814) 849 - 4814

168 Main Street, Brookville, P.A. 15825

OPEN HOURS:
 Mon. - Fri.: 11:00 am - 9:00 pm
 Sat.: 12:00 Noon - 9:00 pm
 Sun.: 12:00 Noon - 7:30 pm

BUFFET: Mon. - Fri.: 11:00 am - 2:00 pm
 Sat. Sun.: 12:00 Noon - 3:00 pm

Eat In or Take Out

LUNCHEON SPECIAL
(Served with Fried Rice & Egg Roll.)

L 1.	Chow Mein (Choice of Beef, Chicken, Pork or Shrimp)	3.95
L 2.	Lo Mein (Choice of Beef, Chicken, Pork or Shrimp)	3.95
L 3.	Sweet and Sour Pork or Chicken	3.95
L 4.	Moo Goo Gai Pan	3.95
L 5.	Beef or Pork or Chicken with Broccoli	3.95
L 6.	Pepper Steak with Onion	3.95
L 7.*	Double Cooked Sliced Pork	3.95
L 8.*	Kung Pao Chicken	3.95
L 9.*	Kung Pao Shrimp	4.25
L10.	Mixed Chinese Vegetable	3.95
L11.	Chicken with Almond	3.95
L12.	Shrimp with Lobster Sauce	4.25
L13.	Sliced Chicken with Snow Peas	3.95
L14.	Roast Pork with Mushrooms	3.95
L15.	Sesame Chicken	4.50
L16.	Chicken with Vegetable	3.95
L17.	Beef with Vegetable	3.95
L18.	General Tso's Chicken	4.50

CHEF'S SPECIAL

S 1.*	Shredded Pork with Hot Chili in Black Bean Sauce	7.75
S 2.	Lemon Chicken	7.75
S 3.*	Hunan Beef	7.75
S 4.*	Hunan Chicken	7.75
S 5.*	Orange Beef	8.50
S 6.*	Orange Chicken	8.50
S 7.	Chicken with Sesame Sauce	8.50
S 8.	Beef with Sesame Sauce	8.50
S 9.*	House Chicken	8.50
S10.	Sliced Beef with Bar-B-Q Sauce	8.50
S11.	Shrimp in Tomato Sauce	8.50
S12.*	Hunan Shrimp	8.95
S13.*	Shredded Chicken with Walnuts	8.95
S14.*	Kung Pao Chicken and Shrimp	8.95
S15.*	General Tso's Triple Delight	9.50
S16.	Beef and Scallops with Vegetables	9.50
S17.*	Kung Pao Fried Shrimp	9.50
S18.*	Shrimp and Scallops in Garlic Sauce	9.75
S19.	Seafood Delight	10.50

COMBINATION PLATTERS
(Served with Fried Rice & Egg Roll)

C 1.	Chicken Chow Mein	5.95
C 2.	Shrimp Chow Mein	6.50
C 3.	Pepper Steak with Onion	6.50
C 4.	Sweet and Sour Chicken	6.50
C 5.	Sweet and Sour Pork	6.50
C 6.	Shrimp in Lobster Sauce	6.95
C 7.	Beef with Broccoli	6.95
C 8.	Moo Goo Gai Pan	6.50
C 9.	Pork Lo Mein	5.95
C10.	Chicken Lo Mei	5.95

* HOT & SPICY

APPETIZERS

1.	Egg Roll	1.00
2.	Spring Roll	1.00
3.*	Szechuan Wonton (4)	1.50
4.	Fried Wonton (10)	2.25
5.	Crab Rangoon (6)	3.50
6.	Fried or Steamed Dumplings (6)	3.95
7.	Roast Pork	4.00
8.	Bar-B-Q Spare Ribs	(Sm 4) 4.50 (Lg. 8) 8.25
8a.	Chicken Teriyaki	1.00

SOUP

9.	Wonton Soup	1.00
10.	Egg Drop Soup	1.00
11.*	Hot and Sour Soup	1.50
12.	Vegetable Soup (for 2)	2.75
13.	Sweet Corn Soup with Minced Chicken (for 2)	3.00
14.	Slice Chicken and Crispy Rice Soup (for 2)	3.50
15.	House Soup	3.50
	<i>(Shrimp, Chicken, Ham and Vegetable in Chicken Broth)</i>	
16.	Shrimp Tomato and Crispy Rice Soup (for 2)	4.00
17.	San Shin Crispy Rice Soup (for 2)	4.00
	<i>(Shrimp, Chicken, Beef and Vegetable)</i>	

FRIED RICE
(with Egg, Carrot and Green Peas and Onion)

18.	Vegetable Fried Rice	5.00
19.	Pork Fried Rice	5.00
20.	Chicken Fried Rice	5.00
21.	Beef Fried Rice	5.00
22.	Shrimp Fried Rice	5.25
23.	Combination Fried Rice	5.50
24.	Young Chow Fried Rice	6.00



EGG FOO YOUNG	
25. Vegetable Egg Foo Young	5.50
26. Beef Egg Foo Young	6.00
27. Chicken Egg Foo Young	6.00
28. Roast Pork Egg Foo Young	6.00
29. Shrimp Egg Foo Young	6.50
CHOW MEIN	
30.Vegetable Chow Mein 5.50	35.Vegetable Chop Suey 5.50
31.Pork Chow Mein 5.50	36.Chicken Chop Suey 6.50
32.Chicken Chow Mein 5.50	37.Pork Chop Suey 6.50
33.Beef Chow Mein 5.50	38.Beef Chop Suey 6.50
34.Shrimp Chow Mein . 5.95	39.Shrimp Chop Suey . 6.95
LO MEIN	
40.Vegetable Lo Mein .. 5.50	White Rice Pt. 0.65 Qt. 1.25
41.Pork Lo Mein	5.50 Soda 0.70
42.Chicken Lo Mein 5.50	Fortune Cookies (10) ... 0.80
43.Beef Lo Mein	5.95 Fried Noodles 0.50
44.Shrimp Lo Mein	6.50
45.Combination Lo Mein.....7.5	
PAN FRIED NOODLES	
46. Pan Fried Noodles with Vegetable	6.00
47. Pan Fried Noodles with Chicken	6.00
48. Pan Fried Noodles with Shredded Pork	6.00
49. Pan Fried Noodles with Shrimp	6.75
50. Shanghai Pan Fried Noodles	6.75 (with ham, chicken, shrimp and vegetable)
DUCK	
68. Crispy Duck with House Sc...,(Half) 9.00	(Whole) 18.00
69. Peking Duck with Pancakes . (Half) 9.50	(Whole) 19.00
	
CHICKEN	
51. Moo Goo Gal Pan	6.95
52. Diced Chicken with Almonds	6.95
53. Curry Chicken	6.95
54. Diced Chicken with Peking Sauce	6.95
55. Sweet and Sour Chicken	6.95
56. Chicken with Broccoli	6.95
57.* Diced Chicken with Hot Green Pepper	6.95
58.* Sliced Chicken with Snow Peas	6.95
59. Sliced Chicken with Bamboo Shoot, Black Mushrooms and Snow Peas	6.95
60.* Sliced Chicken with Mixed Vegetables	6.95
61.* Kung Pao Chicken	6.95
62. Diced Chicken with Black Bean Sauce	6.95
63. Sliced Chicken with Cabbage	6.95
64. Diced Chicken with Cashew Nuts	6.95
65.* General Tso's Chicken	8.50
66.* Sliced Chicken Szechuan Style	7.75
67.* Chicken with Garlic Sauce	7.75
BEEF	
79. Sliced Beef with Snow Peas	7.25
80. Pepper Steak	7.25
81. Sliced Beef with Bamboo Shoot, Black Mushroom and Snow Peas	7.25
82. Sliced Beef with Tomato	7.25
83. Sliced Beef with Onions	7.25
84. Curry Beef	7.25
85. Sliced Beef with Mixed Vegetables	7.25
86. Sliced Beef in Oyster Sauce	7.25
87. Moo Shu Beef	7.25
88.* Kung Pao Beef	7.25
89. Sliced Beef with Broccoli	7.25
90.* Shredded Beef Szechuan Style	7.25
91. Shredded Beef with Cabbage	7.25
92. Sliced Beef with Black Bean Sauce	7.25
93.* Shredded Beef in Garlic Sauce	7.95
94. Mongolian Beef with Spring Onion	7.95
SEAFOOD	
96. Shrimp in Oyster Sauce	7.75
97. Shrimp with Black Bean Sauce	7.75
98. Shrimp with Broccoli	7.75
99. Shrimp with Snow Peas	7.75
100. Sweet and Sour Shrimp	7.75
101. Shrimp with Lobster Sauce	7.75
102. Shrimp with Mixed Vegetables	7.75
103. Curry Shrimp	7.75
104.* Shrimp with Peanut	8.25
105.* Shrimp in Garlic Sauce	8.25
106. Shrimp with Cashew Nuts	8.25
107. Sauted Shrimp Mandarin Style	8.25
108.* Kung Pao Scallop	8.75
109.* Scallops in Garlic Sauce	8.75
110. Scallops with Mixed Vegetables	8.75
111.* Shrimp in Hot Sauce Szechuan Style	8.75
111a. Squid with Hot Pepper in Black Bean Sauce	7.75
* HOT & SPICY	



Dinner Menu

APPETIZERS

CRISPY SPRING ROLLS	3.95
Stuffed with shrimp, chicken and vegetables	
STEAMED CRABMEAT SAUMAI	7.95
Pan-fried with shiitake, portobello and cremini mushrooms, jalapeño peppers and bleu cheese	
PAN-FRIED TRI-MUSHROOM DUMPLINGS	7.95
With shiitake, portobello and cremini mushrooms, jalapeño peppers and bleu cheese	
BARBECUED OR PAN-FRIED PORK DUMPLINGS	6.75
Brushed with our chef's special spicy barbecue sauce	
CHAR-GRILLED SATAY LAMB	8.95
Tender sliced lamb marinated with satay barbecue sauce and char-grilled	
GRILLED THAI CHICKEN	7.75
With a spicy peanut vinaigrette	
GOLDEN CRABMEAT PURSE	9.95
Filled with jumbo lump crabmeat and cream cheese with a tangy chili sauce	
JUMBO SHRIMP IN CRISPY SHREDDED PHYLLO DOUGH	8.95
With coconut, accompanied by a trio of special dipping sauces	
CHINESE PIZZA	3.95
	8.95
CHICKEN CURLS IN LETTUCE	
Minced chicken, fresh water chestnuts, mushrooms, celery and pine nuts, served in a lettuce cup	
SPICY VEAL RAVIOLI	6.75
In spicy olive oil, jalapeño peppers, ginger and garlic vinaigrette	
POACHED SZECHUAN SEAFOOD DUMPLINGS	6.95
Filled with shrimp and scallops in a spicy sesame sauce	
DIM SUM SAMPLER FOR TWO	11.95
Spring roll, pork pot stickers, tri-mushroom pot stickers, and Szechuan seafood dumplings	

SALADS

MIXED GREEN SALAD	4.95
In a light raspberry vinaigrette	
CAESAR SALAD WITH ASIAN PEAR	7.50
With diced chicken tenders, crispy romaine, Parmesan croutons in a classic dressing	
PEKING DUCK SALAD	7.50
With artichoke hearts and green salad in a peppery olive oil vinaigrette	
CRABMEAT AND MANGO SALAD	9.95
Jumbo lump crabmeat, fresh water chestnuts, red onion and mint in a spicy Thai basil vinaigrette	
ANGEL HAIR WITH SPICY SESAME SAUCE	5.50

SOUPS

YANGTzing WONTON SOUP	2.95
EIGHT INGREDIENT HOT & SOUR SOUP	2.95
SHRIMP COCONUT SOUP	5.50
With shiitake mushrooms, glass noodles, galangal, lemongrass, leeks and Thai basil	
SEAFOOD VEGETABLE SOUP FOR TWO	9.95

VEGETABLES & TOFU

MIXED SAUTEED VEGETABLES	9.95
SPICY SZECHUAN STYLE STRING BEANS	9.95
CHINESE EGGPLANT & TOFU IN A SPICY THAI BASIL SAUCE	11.95
BUDDHA'S DELICACY	12.95
Thin tofu stuffed with steamed Chinese vegetables in a hot, gingery garlic sauce	

Spring Specials			
<i>Special Wines</i>			
S1	Chardonnay, Napa Landing, Napa Valley, 2008	Glass	Bottle
S2	Chardonnay, Grant Burge, South Australia, 2008	8.50	33.00
S3	Sauvignon Blanc, Sileni, Marlborough, N.Z., 2010	9.25	36.00
S4	Pinot Grigio, Sileni, Veneto, Italy, 2009	7.25	28.00
S5	Riesling, Undone, Rheinhessen, Germany, 2009	8.50	37.00
S6	Pinot Noir, Quail Creek, California, 2009	7.00	27.00
S7	Merlot, Sterling SVC, Central Coast, 2007	7.25	28.00
S8	Malbec, Matarro, Mendoza, Argentina, 2007	8.00	31.00
S9	Cabernet Sauvignon, Castle Rock, Napa Valley, 2007	9.75	38.00
S10	Syrah, Renwood "Sierra", Amador, 2004	8.75	34.00
<i>Small Plates</i>			
G1	Steamed Six Treasures in a Lotus Leaf	7.95	
	With chicken, Chinese sausage, sushi rice, shiitake, water chestnuts and bamboo shoot, with sweet and sour dalton and carrot		
G2	Pan-Seared Tuna Taco	9.95	
	With onion, sweet peppers, tomato, wasabi aioli		
G3	Rice Paper Lobster Rolls	12.95	
	Filled with fresh lobster, shiitake, celery, served with baby greens		
G4	Wok-Seared Day Boat Scallop and Peihi Steak Tender	10.95	
	Scallop with apple sauce, steak with shallot sauce, with Chinese cole slaw		
G5	Grilled Tamarind Glazed Shrimp	10.95	
	With Pad Thai salad and chopped roasted peanuts		
<i>Entrees</i>			
G6	Chicken Purse with Chinese Plum Sauce	15.95	
	Stuffed with mango, asparagus, walnuts and sweet pepper		
G7	Wok'd Tiger Shrimp and Peihi Steak Tender (Spicy)	19.95	
	With edamame, fresh corn, asparagus, pepper, Szechuan hot bean sauce		
G8	Crispy Soft Shell Crabs	25.95	
	With Chinese broccoli tips, snow pea, potato salad, garlic-hoisin sauce		
G9	Roast Duck with Dates and Grapefruit Sauce	20.95	
	Boned half duck with dates, fresh water chestnuts & Chinese broccoli tips		
G10	Grilled Teriyaki Bone-In Prime Rib Steak (16 oz)	27.95	
	With spicy Asian slaw and fries, hot mustard aioli		

MEAT		SEAFOOD	
FOUR FLAVOR BEEF	12.95	JUMBO LUMP CRABCAKES	19.95
Sliced beef with mushrooms, broccoli, leeks and young ginger in a lemongrass sauce		With fresh basil and white wine mustard sauce	
SPICY SZECHUAN SHREDDED BEEF	12.95	GRILLED NORWEGIAN SALMON	18.95
Julienned beef sautéed with shredded celery and carrots in a Szechuan pepper sauce		Fillet of salmon rubbed with garlic and Asian herbs, grilled and served in a rice wine black bean sauce flavored with leeks, shiitake mushrooms and sun-dried tomatoes	
SPICY ORANGE BEEF	16.95	SKILLET-SEARED AHI TUNA	22.95
Tender sliced beef delicately sautéed in a hot orange peel sauce		Center-cut sushi-grade tuna marinated with mirin, garlic and ginger, seared rare and served with mirin sake syrup and wasabi oil	
GRILLED FILET MIGNON	23.95	STEAMED WHOLE FISH	MARKET PRICE
Marinated with Szechuan peppercorn and stone-ground mustard with cremini mushroom and a teriyaki cabernet reduction		With shiitake mushrooms, scallions and Chinese herbs	
SPICY WILD-PEPPERED LAMB	14.95	SHRIMP AND SCALLOPS WITH VEGETABLES	15.95
Sliced tender lamb, oyster mushrooms and artichoke hearts in a wild pepper basil sauce		With shiitake mushrooms, water chestnuts, broccoli and snow peas in a light lemongrass sauce	
MONGOLIAN LAMB	14.95	SPICY SAKE BLACK BEAN SHRIMP	15.95
Slices of tender leg of lamb and scallops sautéed with Mongolian barbecue sauce		With grilled Chinese eggplant, oyster mushrooms, shallots, zucchini and red peppers	
GRILLED ASIAN SPICE-RUBBED RACK OF LAMB	23.95	WOK-TOSSED MUSTARD COCONUT SHRIMP	16.95
With lemongrass and rosemary demi-glace		Crispy jumbo shrimp in a mustard coconut sauce topped with house-made toffee pine nuts	
VEAL ESCALLOPS WITH BLACK BEAN SAUCE	15.95	WOK-SEARED BRANDY MISO SHRIMP	17.95
Escallops of tender veal sautéed with leeks, shallots and herbs in a rice wine black bean sauce		With shiitake mushrooms and spinach	
VERY SPICY FIRECRACKER VEAL	15.95	JUMBO SHRIMP WITH HONEY WALNUTS	17.95
Tender scallops of veal sautéed with snow peas and fresh basil in a peppery jalapeño tomato sauce		Crispy outside, tender inside, sautéed in a special garlic sauce topped with house-made honey walnuts	
MANDARIN SWEET & SOUR PORK	12.95	VERY SPICY GUN POWDER SHRIMP	17.95
In a classic Mandarin sweet and sour sauce		Jumbo shrimp with water chestnuts in a hot, gingery tomato sauce	
CHEF'S SURPRISE DINNER		LOBSTER WITH SAFFRON & THAI HERBS	MARKET PRICE
\$33.00 PER PERSON • TWO PERSONS MINIMUM		Fresh semi-shelled lobster with coconut, curry, saffron, galangal and Thai basil sauce, with shrimp & shiitake mushroom risotto	
Let our chef create a memorable evening of gourmet dishes for you.		SIZZLING TRIPLE DELIGHT	17.50
		Shrimp, chicken and beef sautéed with vegetables and served on a sizzling hot platter	
POULTRY		SEAFOOD IN FLOWER BASKET	19.95
		Fresh lobster meat, jumbo shrimp and scallops with fresh vegetables and herbs sautéed with ginger and garlic and served in an intricate noodle basket	
WOK-SEARED STUFFED MIRIN CHICKEN	15.95	PASTA & RICE	
Chicken breast stuffed with shiitake mushrooms, jicama and shallots, served with grilled Chinese eggplant and a mirin mushroom reduction		APPETIZER DINNER	
SLICED CHICKEN WITH VEGETABLES	11.95	ANGEL HAIR PASTA AND SHRIMP	8.95 14.95
With shiitake mushrooms, snow peas, broccoli, water chestnuts and carrots in white wine sauce		With fresh basil, garlic and sesame sauce	
CHICKEN AND CASHEWS	12.95	SPICY PAD THAI WITH JUMBO SHRIMP	12.95
Diced chicken with coated cashews in a lemongrass oyster sauce		With vegetables and crushed peanuts in a spicy squid sauce	
MU-SHU CHICKEN	13.95	SPICY RICE VERMICELLI SINGAPORE STYLE	10.95
Shredded chicken sautéed with cabbage strips, wood mushrooms and egg, served with Hoisin sauce and four Mandarin pancakes		With shredded chicken, snow peas, wild mushrooms, and carrots with a touch of spicy curly powder	
SPICY SZECHUAN SESAME CHICKEN	13.95	SUB-GUM LO-MEIN	9.95
Sliced white meat chicken stir-fried with a spicy sesame sauce		Soft noodles sautéed with shrimp, roasted pork, chicken, bean sprouts and scallions	
SPICY TARRAGON CHICKEN WITH SHIITAKE MUSHROOMS	14.95	CRABMEAT AND SHRIMP FRIED RICE	14.95
Sliced chicken, shiitake mushrooms and snow peas in a chili tarragon sauce		With jumbo lump crabmeat, shiitake mushrooms, snow peas, saffron and Thai basil	
VERY SPICY RAINBOW WILD-PEPPERED CHICKEN	13.95	Brown rice available with entrees upon request.	
Shredded chicken with snow peas, wild mushrooms and zucchini in a peppery rice wine sauce		SPARKLING OR STILL BOTTLED WATER (SMALL) 3.50 (LARGE) 5.95	
GENERAL TSO'S SPICY CHICKEN	14.95		
Tender morsels of chicken in an ethereal blend of spices to impart the merest crispness and exquisite flavor			
MANGO CHICKEN WITH MIRIN BRANDY SAUCE	15.95		
With fresh water chestnuts, oyster mushrooms and sweet red pepper			
PEKING DUCK	(half) 17.95 (whole) 36.00		
The imperial court experience: our chef slices a whole duck at your table. Can be ordered anytime without advance notice.			
* These items are low in cholesterol and fat, and moderate in sodium and calories.			
The Winner's Choice is a program of the Main Line Health family of hospitals—The Bryn Mawr Hospital, Bryn Mawr Rehabilitation, The Lankenau Hospital and Paoli Memorial Hospital—with support from ARA Services			
18% gratuity will be added to all parties of 10 or more			



YANGMING GOURMET DINNER

\$43 PER PERSON • FOUR PERSONS MINIMUM

For those who wish to experience the ultimate in Chinese and Continental culinary arts, our chef will prepare an exceptional eight course dinner. The ingredients, flavors, aroma and colors of each course are artfully prepared to achieve the Oriental ideal of variety, harmony and completeness. Please ask a member of our experienced staff for details and a sample menu.

A HISTORY OF THE YANGMING BUILDING

The first known building on the site of what is now Yangming was a tavern, licensed in 1765 to Peter Evans. In 1773, new owner Jacob Wynkoop changed the name to the "Seven Stars" and hung out a sign picturing the Big Dipper. During its colorful history, the tavern was also called "The Rose and Crown," a name borrowed from Oliver Cromwell's coat of arms.

In 1831, the "Old Store" was built on the triangular site bound by County Line Road and Old Lancaster Road (now Conestoga Road). It was later renamed the General Store, and operated by Thomas Crossley and his wife. The store again changed hands in 1869, when it also housed the West Haverford Post Office.

In 1896, new owners Jessie Weaver and Milford Baldwin ran the "Baldwin Store." Later, it became a grocery and feed store. The upstairs loft served as a community gathering place and a setting for prizefighters and minstrel shows. Bryn Mawr fight fans saw Jack Johnson fight here before he became World Champion.

In the 1930's, the building again housed a restaurant, the Conestoga Mill. Ownership changed on four more occasions before Gus Avgerinos took over the restaurant in 1979.

In April 1990, I bought the restaurant. After a major interior and exterior renovation, the restaurant re-opened one year later as Yangming, which means "sunny, bright and happy." Eleven years later, Yangming has again been fully renovated, and continues to pursue the highest standard of culinary art and innovation.

I look forward to serving you the finest cuisine in a warm and elegant setting, now and in the years ahead.

Michael M. Wei

Recent renovations to our elegant Continental Room have dramatically enhanced the great hall, which will accommodate private parties of up to 200 guests.

www.yangmingrestaurant.com



**Master Chef Zhang's
Szechuan Specialties**

Small Plates (Cooled Dishes)

**Z10 怪味雞	Chicken with Spicy, Sour & Sweet Sesame Sauce.....	7.95
**Z11 口水雞	Sliced Chicken with Hot Szechuan Peanut Sauce	7.95

Noodles

*Z17 捣擔麵	Dan Dan Noodles with Hot Meat Sauce	5.95
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Entrees

**Z31 水煮牛內	Beef in Hot Pepper Sauce	13.95
**Z32 麻然羊(或牛)Cumin Lamb (or Beef).	Cumin Lamb (or Beef)	14.95
**Z33 干鍋羊內	Chili Lamb in Cooking Pot	14.95
**Z41 重慶辣子雞	Chongqing Crispy Chicken with Hot Dry Pepper	13.95
**Z42 三樣燙雞	Szechuan Tri-Pepper Chicken	12.95
Z50 香辣大蝦	Fragrant Chili Jumbo Shrimp	16.95
Z51 黑娃大蝦	Jumbo Shrimp with Minced Pork & Marinated Veggies ..	16.95
Z52 鍋巴三鮮	Shrimp, Beef and Chicken with Crispy Rice	17.95
**Z53 水煮魚片	Fish Fillet in Hot Pepper Sauce	16.95
**Z54 泡椒魚片	Fish Fillet with Pickled Hot Pepper	16.95
**Z55 干鍋魚片	Chili Fish Fillet in Cooking Pot	17.95
**Z56 麻辣豆花魚	Fish Fillet and Tofu in Mala Sauce	17.95
**Z61 麻婆豆腐	Mapo Tofu with Chili Meat Sauce	9.95

***Hot & Spicy **Very Hot & Spicy**
Upon request, the degree of spice will be prepared as desired.

YANGMING
CLASSIC & INNOVATIVE CHINESE & INTERNATIONAL CUISINE

1051 Conestoga Road Bryn Mawr, PA 19010 (610) 527-3200 fax (610) 527-0229 www.yangmingrestaurant.com



ADVENTUROUS BOWL	
All simmered in a rich broth and served in a bowl. All beef stews use Chinese beef stir together with beef tendon.	
(A59) Vegetarian Delight	4.25
(A60) Beef Stew bowl	5.50
(A61) Beef & Tofu Delight	5.50
(A62) Beef & Tofu Delight	6.50
(A63) Beef Stew bowl	5.25
(A67) Stewed Beef with Tofu bowl.....	5.50
(A68) Stewed Beef with Eggplant bowl	5.50

ADVENTUROUS SPECIALS	
(A56) Hong Kong Rice	4.95
(A57) Pepper Squid	6.75
(A58) Pan Fried Rice Noodle with Beef Hong Kong style	6.75
(A59) Singapore Rice Noodles	4.95
(A60) Rice Noodle with shrimp, pork and vegetables in Curry powder	6.75
(A61) Hawa's Fried Rice	5.25
(A62) Shrimp with Shrimp & Hot combination Fried Rice	7.75
(A63) Fresh Shrimp Won Ton Soup	3.75
(A64) Kim Chae	1.00
(A65) Shrimp	6.75
(A66) Fresh Shrimp stir-fried with green pepper, corn, mushrooms, water chestnuts in a curry sauce	7.75
(A67) Kung Po Squid	6.75
(A68) Fresh Shrimp stir-fried with diced chicken, bell peppers, carrots, water chestnuts and roasted peanuts in a spicy sauce	7.75
(A69) Tomato Shrimp Stir-fry	7.75

SIDE ORDERS	
(D1) Steamed Rice55
(D2) Crispy Noodles55
(D3) Side Order Fried Rice55

BEVERAGES	
(K1) Soft drinks70
(K2) Iced Tea70
(K3) Hot Tea45
(K4) Coffee55

LUNCHEON SPECIALS (\$3.95)

(Served From 11:00-2:00)

(Served with Fried Rice and Fortune Cookie)

Day	Special	Entree	Appetizer
Monday	A	Cashew Chicken	Crab Rangoon
Monday	B	Beef Lo Mein	Honey Chicken
Tuesday	A	Moo Goo Gai Pan	Crab Rangoon
Tuesday	B	Beef With Vegetables	Honey Chicken
Wednesday	A	Szechuan Chicken	Fried Won Ton
Wednesday	B	Lemon Chicken	Mixed Vegetables
Thursday	A	Cashew Chicken	Egg Roll
Thursday	B	Sweet & Sour Pork	Fried Won Ton
Friday	A	Moo Goo Gai Pan	Fried Won Ton
Friday	B	Pineapple Chicken	Egg Roll

CATERING

- Let Us Cater To Your Needs! For your next business luncheon, office party or family get together, call YumWok Catering and we'll do the rest. We can cater from 10 to 500 people.
- Catering Plans:
Plan A: We do it all. Just let us know the number of guests and type of occasion, we will do the rest.
Plan B: Order directly from menu.
Plan C: Creative catering — Everything possible!
- Free delivery, Limited area, Minimum order \$40.00
- Advance notice appreciated but not required.



YUMWOK
RESTAURANT

Healthier and Tastier

DINE IN • CATERING CARRY OUT

687-7777

**VOTED BEST VALUE,
FAST LUNCH.**

*By City Pittsburgh Paper
in The BEST of Pittsburgh '92.*

Hours: Monday-Sunday 11:00 AM - 10:00 PM
CARRY OUT PARKING ALL HOURS
Nearby FREE Parking After 5:00 PM and Weekends

(NEAR CATHEDRAL OF LEARNING)
IN OAKLAND
400 SOUTH CRAIG STREET
PITTSBURGH, PA 15213
FAX 681-3333

Welcome to YumWok

Welcome your family and friends to YumWok. When you dine us, we're committed to make sure that your meal will not taste great, but it will be healthy for you too. We use only quality meats and the freshest vegetables available. And for Cholesterol concern — we cook only with Vegetable Oil.

UP AND SNACKS

- | | |
|--|------|
| 12 Boli ... | 1.20 |
| at Raagteen (5) ... | 1.75 |
| spicy, deep-fried rolls with a
choice of crab meat, vegetables
and cream cheese. | |
| Seaweed Honey
icken (8) ... | 2.75 |
| spicy wok strips with honey
seaweed sauce. | |
| Steamed Won Ton (10) ... | 1.50 |
| steamed dumplings filled with
shredded pork, carrots, onions
and mushrooms. | |
| Won Tee Soup ... | 1.25 |
| Traditional pork-floated wontons in a
clear chicken broth with scallions. | |
| Hai Siu & Sour Soup ... | 1.25 |
| Pork, tofu, wood ear mushrooms and
vegetables in a spicy hot soup | |
| Chicken Corn Soap ... | 1.25 |
| Chicken and corn combined to
make a savory soup | |
| Seaside Celadon Noodles ... | 2.95 |

COOK'S SPECIAL

- | | |
|--|---------------|
| Chinese Vegetables | \$3.95 |
| steaming assortment of
vegetables - snow pea, broccoli,
ch. chay, bean sprout, carrots,
peas, green beans, etc. | |
| General Tso's Chicken | \$4.75 |
| General Tso's chicken
stir-fried in a sweet
sour sauce | |
| Orange Chicken | \$3.95 |
| orange chicken
stir-fried in a sweet
and sour sauce | |
| Sticky Crown Chicken | \$5.55 |
| chicken breast
stir-fried with
seasoned vegetables
in a Hunan sauce | |
| Shanghai Delight | \$3.95 |
| chicken breast
stir-fried with
seasoned vegetables
in a Szechuan sauce | |
| (S) Seaweed Imperial | \$9.95 |
| Shrimp & sea legs are stir-fried
with seasonal vegetables in a
cantonese white sauce | |
| (G) General Tso's Chicken | \$5.95 |
| General Tso's chicken
stir-fried with
General Tso's sauce | |
| (S) Szechuan String Beans | \$4.75 |
| Fresh, crisp string beans
stir-fried with
Szechuan sauce | |
| (S) Sweet & Sour Chicken | \$5.50 |
| Battered shrimp, chicken
and pork blended with
green peppers and
pineapples in a sweet & sour
sauce | |
| (G) Orange-Flavored Beef | \$7.55 |
| Marinated beef stir-fried
steak thin-sliced and glazed
with a tangy orange sauce. | |

CHICKEN

- | | |
|---|-------------|
| (c) Coq au Pain | 5.15 |
| braised breast meat stir-fried with vegetables in a white wine sauce. | |
| (d) Pan Chicken | 5.15 |
| breast meat, onions, diced carrots, bell peppers and roasted peanuts in a spicy Hunan sauce. | |
| (e) Szechuan Chicken | 5.15 |
| breast meat stir-fried with bell peppers, onions and a sweet Szechuan sauce. | |
| (f) Orange Chicken | 5.15 |
| breast meat stir-fried with peanut, orange juice, teriyaki sauce and cashew nuts. | |
| (g) Chinese Chicken | 5.50 |
| breast meat stir-fried with carrots, celery, carrots, white chestnuts and roasted cashew in a Hunan sauce. | |
| (h) Moo Shoo Chicken | 5.75 |
| breast meat stir-fried with shredded cabbage, bamboo shoot and scallions served with cold Hawaiian pancakes and hoisin sauce. | |
| (i) Lemon Chicken | 5.45 |
| two tender-basted breasts served with a light lemon sauce. | |

BEEF

- | | | | |
|---|------|---|------|
| B1) Beef With Vegetables | 5.75 | (B4) Szechuan Beef * | 5.75 |
| Tender sliced beef stir-fried with seasonal vegetables. | | Tender sliced beef stir-fried with seasonal vegetables in a Szechuan sauce. | |
| (C2) Pepper Steak | 5.75 | (C6) Mengolian Beef | 5.75 |
| With green bell peppers and onions in game pepper sauce. | | Sliced steaks, scallions and onions in a Hunan sauce. | |
| (C3) Kung Pao Beef * | 5.75 | (B5) Beef With Broccoli | 5.75 |
| Marinated beef stir-fried with diced lotus, zucchini, broccoli, carrots, water chestnuts and roasted peanuts in a spicy sauce | | Tender sliced beef stir-fried with broccoli in a Hunan sauce. | |

PORK

- (P) Sweet & Sour Pork 5.15
 Piece of lean baked pork with pineapple and fresh green peppers.
 - (P) Stewed Spring Pork 5.15
 Shredded pork with beans sprouts, bellilini, bamboo shoot and red pepper in a Hungarian sauce.
 - (P) Twice Cooked Pork 5.15
 Combination of tender pork, ham and mushrooms.
 - (P) Moo Shu Pork 5.15
 Stir-fried tender pork with shredded cabbage bamboo shoot and scallions served with soft Nandana pancakes and hoisin sauce.
 - (P) Mu To Tofu 4.50
 Tofu simmered with minnned minced pork in a combination of hoisin & peanut sauce.

100

- | SEAFOOD | |
|--|--------|
| (1) Shrimp With Vegetables | \$5.50 |
| Tender shrimp stir-fried with seasonal vegetables in a cantaloupe white sauce. | |
| (2) Szechuan Shrimp | \$6.50 |
| Tender shrimp stir-fried with seasonal vegetables in a Szechuan | |
| (4) Sweet & Sour Shrimp | \$5.50 |
| Battered shrimp blended with green peppers and pineapples in a sweet & sour sauce. | |
| (5) Cashew Shrimp | \$6.75 |
| Tender shrimp stir-fried with diced zucchini, celery, carrots, | |

5

- | VEGETARIAN CHOICES | |
|-------------------------------|------|
| 1) Chinese Vegetables | 3.75 |
| 2) Szechwan Eggplant * | 4.25 |
| 3) Braised Tofu | 4.25 |
| 4) Fried Tofu | 4.75 |
| (V5) Szechwan String Beans | 4.75 |
| (V6) Moo Shu Vegetables | 5.25 |
| (V7) Szechwan Broccoli * | 4.75 |
| (V8) Stir-Fried Bean Sprouts | 4.25 |

FRIED RICE

- | WHITE RICE | |
|------------------------------|------|
| (F1) Chicken | 4.15 |
| (F2) Beef | 4.15 |
| (F3) Pork | 4.15 |
| [Beef, chicken & pork] | |
| LO MEIN (Soft Noodle) | |
| (L1) Chicken | 4.75 |
| (L2) Beef | 4.75 |
| (L3) Pork | 4.75 |
| (L4) Vegetables | 4.75 |
| (L5) Shrimp | 5.50 |
| (L6) Combo | 4.95 |
| [Beef, chicken & pork] | |

(L1) Lamb 4.75
(L2) Beef 4.75
(L3) Pork 4.75

Join us and be adve

ADVENTUROUS SOUP NOODLES

- | CHICKEN SOUP NOODLES | |
|--|------|
| Use famous Hong Kong Won Ton noodle; can substitute to egg noodle. | |
| Meat Flan | |
| A-10 Fresh Spring Hock Tea | 3.75 |
| A-11 Noodles with Beef Stee | 3.75 |
| A-12 Noodles with Beef Ball | 3.95 |
| A-13 Noodles with Fish Ball | 3.95 |
| A-14 Noodles with Vegetables | 3.75 |
| A-15 Noodles with Seafood | 4.55 |
| A-16 Noodles with Squid | 3.75 |
| A-17 Noodles with Yeo Tea & Beef Stee | 4.25 |
| A-18 Noodles with Green Mustard and Pork | 3.75 |

ADVENTUROUS CHINESE PASTA
Using Egg Noodle; (except A30 & A31 using Hong Kong)

- | | | | | |
|----------------------|-------|------|---------------------------------|------|
| Won Ties | | 4.50 | (A38) Oyster Squid Sticks | 5.50 |
| Peking Sause | | 4.75 | (A39) Green Mustard & Pork | 4.75 |
| Beef & Pork w/ Onion | | | Pork | 4.75 |
| Homard Sause | | | (A40) Eggplant & Meal | |
| Beef Stew Sause | | 4.95 | Sauce | 4.75 |
| Pepper Steak Sause | | 4.75 | (A41) Sesame Spicy Pork | |
| Vegetarian's Choice | | 4.75 | Sauce | 4.75 |
| Seafood Sause | | 5.75 | (A42) Tomato Beef Sause | 4.95 |

NOTE: ★ - Mild spicy. Please specify how spicy you would like your dish to be prepared: Medium spicy - for intermediates; very spicy - for the truly advanced. Or ask for a hot sauce on the side.

ZAW'S ASIAN FOOD

Special Lunch Menu
Orders to take out

2110 MURRAY AVENUE, SQUIRREL HILL, PA 15217
PHONE: (412) 521-3663 (FOOD)

1. FRIED RICE:
Vegetable Fried Rice \$2.30
Chicken, Beef or BBQ Pork Fried Rice \$2.75
Shrimp Fried Rice \$2.95
Yang Chu Fried Rice \$3.25

2. FRIED NOODLE (Lo Mein):
Vegetable Lo Mein \$2.60
Chicken, Beef or BBQ Pork Lo Mein \$2.95
Shrimp Lo Mein \$3.25

3. NOODLE SOUP:
Chicken & Vegetable Noodle Soup \$2.95
Shrimp & Vegetable Noodle Soup \$3.25

4. Plain Fried Rice with Egg Roll (1) \$2.05
5. Plain Fried Rice with Chicken Wings (3) \$2.25
6. Fried Bean Sprouts with Tofu over Steamed or Fried Rice \$2.65
7. Sautéed Vegetables over Steamed or Fried Rice \$2.95
8. Curry Chicken or Curry Beef over Steamed Rice \$3.25

All the following dishes are served with Fried Rice or Steamed Rice and
Choice of Soup (Wonton or Hot & Sour or Egg Drop)

9. BBQ Pork Egg Foo Young \$3.50
10. BBQ Pork with Broccoli \$3.50
11. Sweet & Sour Pork or Chicken \$3.50
12. MOO GOO KAI PAN \$3.50
13. KUNG PAO CHICKEN \$3.50
14. Chicken with Spicy Sauce \$3.50
15. Chicken with Black Bean Sauce \$3.50
16. Beef with Broccoli \$3.50
17. Beef with Sate Sauce \$3.50
18. Pepper Steak with Onions \$3.50
19. GENERAL TSO'S CHICKEN \$4.25
20. Sesame Chicken \$4.25
21. Szechuan Spiced Beef \$4.25
22. KUNG PAO SHRIMP \$4.25
23. Shrimp with Vegetable \$4.25
24. Shrimp with Broccoli \$4.25
25. Seafood with Vegetable \$4.75

TUE Monday - Saturday 11 A.M. - 3:00 P.M.

TIRAMISU
ESPRESSO SOAKED SPONGE CAKE ALTERNATES WITH A COCKTAIL OF CREAMS, ELEGANTLY DUSTED WITH COCOA POWDER, MADE WITH MASCARPONE CHEESE
\$5.50

CHOCOLATE TARTUFO
CLASSIC TARTUFO WITH ZABAGLIONE CREAM CENTER, COVERED WITH CHOCOLATE GELATO & DUSTED WITH COCOA POWDER
\$5.00

CAPPUCCINO TARTUFO
CLASSIC TARTUFO WITH A CAPPUCCINO CREAM CENTER, COVERED WITH COFFEE GELATO & CRUSHED CARAMELIZED HAZELNUTS
\$5.00

CHOCOLATE TOFFEE TORTE
A WALNUT CRUST WITH ONE LAYER OF CHOCOLATE GANACHE, A SECOND LAYER OF BROWN SUGAR BUTTERCREAM & A MOCHA ICING
\$5.50

CHOCOLATE CARAMEL PYRAMID
PYRAMID-SHAPED BITTER CHOCOLATE MOUSSE WITH A MOLTEN CARAMEL CENTER, ALL DUSTED WITH COCOA POWDER
\$5.00

CHOCOLATE EXTRAVAGANZA
THREE LAYERS OF HOMEMADE CHOCOLATE CAKE WITH TWO LAYERS OF CHOCOLATE MOUSSE DECORATED WITH CHOCOLATE GANACHE
\$5.00

ZEN TEAHOUSE
225 N. 11TH STREET
PHILADELPHIA, PA 19107
(215) 629-4848

BRING YOUR LAPTOP AND YOUR WIRELESS CARD AND SURF THE INTERNET AS YOU DRINK YOUR BUBBLE TEA!!!

STORE HOURS:

MONDAY: CLOSED TUES - WED: 2PM - 10PM
THURSDAY: 2PM - 11PM FRIDAY: 12AM - 11PM
SATURDAY: 11AM - 11PM SUNDAY: 11AM - 10PM

TAX IS NOT INCLUDED IN PRICES

BOBA MILK TEA (HOT OR COLD)		ICE CREAMS	
CAFÉ MOCHA	COCONUT	\$3.50	\$4.00
HONEYDEW	BANANA	CHOCOLATE	GREEN TEA
CANTALOUP	ALMOND	STRAWBERRY	RED BEAN
WATERMELON	AVOCADO	VANILLA	GINGER
PINA COLADA	RED BEAN		
COFFEE	DURIAN		
THAI COCONUT	TARO		
MACHA NAIKA (REGULAR, COCONUT, OR HONEYDEW)			
Fruit Boba Tea		GELATIS	
GREEN APPLE	COOL BLUE RASPBERRY	\$4.00	SORBETS
STRAWBERRY	PASSION FRUIT		
MANGO	RASPBERRY		
LYCHEE	PINEAPPLE		
KIWI	NECTARINE		
PEAR	PEACH		
Zen's Iced Beverages		SORBETS IN A SHELL	
HONG KONG TEA		ZEN'S SORBETS ARE RICH AND SMOOTH. MADE FROM REAL FRUITS OR FRUIT JUICES SERVED IN THEIR NATURAL SHELL.	
THAI ICED TEA			
THAI ICED COFFEE			
Vietnamese ICED COFFEE			
REGULAR \$3.00	LARGE \$4.50	COCONUT, PEACH, ORANGE, PINEAPPLE	\$5.25
REGULAR FROZEN \$4.00	LARGE FROZEN \$5.50		
ZEN'S AWAKENING: A FROZEN BLEND OF VIETNAMESE COFFEE AND CHOCOLATE ICE CREAM TOPPED OFF WITH CHOCOLATE SYRUP HEIGHTENING YOUR SIXTH SENSE.		ZEN'S DESSERTS	
		APPLE TART	
		CRISP SHORT PASTRY BASED TOPPED WITH GLAZED APPLES	\$5.00
HERBAL TEAS		WILD STRAWBERRY CAKE	
BOURBON STREET	JAPANESE SENCHA	SHORT PASTRY FILLED WITH CHANTILLY CREAM TOPPED WITH A RICH LAYER OF WILD STRAWBERRIES	\$5.00
VANILLA	CHRYSANthemum*		
CHRYSANthemum*	CHINESE SENCHA*		
CHAMOMILE	SAKURA		
ANGEL'S FALLS MIST* (Hint of Strawberry and Lemon)	(Rose Petals, Vanilla, and Cherry)		
PARADISO PEACH* (Blend of Peach and Fruit Flavors)	GENMAICHA		
	(Mixture of Popcorn, and Toasted Rice)		
BLACK TEAS		THAI CAKE	
INDIAN SPICED CHAI	SPICED CHAI	THREE LAYERS OF PANDEI LEAF FLAVORED SPONGE CAKE WITH COCONUT CUSTARD AND BUTTERCREAM	\$5.50
VANILLA CREAM*	TARAJULIE		
ENGLISH BREAKFAST*	GINGER PEACH		
DOOLONG	EARL GREY		
SMALL \$3.00	LARGE \$5.00		
* Tax is not included in prices			